



Prepare Food

Meat Cutter

Other names for this job

Butcher

What do meat cutters do?

Meat cutters cut meat and fish. They prepare sausages and other meat products. They work in grocery stores, meat shops and **processing plants**.

tip

Do you see words in **bold**?
 You can look up these words at
alis.alberta.ca/ERdictionary.

Meet a meat cutter

Frank is a meat cutter. He works in a large grocery store. He works behind the meat counter.

Here are things that Frank does:

- He cuts large pieces of meat.
- Sometimes he takes out the bones. He trims off the fat.
- Sometimes he grinds meat for sausages.
- He packages the meat. He puts prices on the packages.



What is Frank's work like?

Frank works an 8-hour **shift**. He starts work at 7 a.m. He works weekdays and some Saturdays. He works with other meat cutters.

Frank stands while he works. He has to wear warm clothes because he works in a cold room. The meat needs to stay cold.

Frank uses sharp knives and special **equipment**. He has to work quickly. He has to be careful. He must use safety equipment. For example, he wears special gloves while he works. He doesn't want to cut himself.



Do you want to be a meat cutter?

- You need to be healthy.
- You must be clean. You must keep your work area clean.
- You need to be strong. You have to stand for many hours. You may have to lift or move heavy pieces of meat. The meat can weigh more than 20 kilograms (about 45 pounds).
- You must be good at working with your hands.
- You must have good eyesight. For example, Frank needs to check the colour of the meat. He needs to cut around bones.
- You must be able to understand **instructions**.
- You have to be able to understand customers' questions. Customers may ask about different kinds of meat.
- You have to follow rules. For example, rules about health and safety.
- You need to keep records. For example, you need to write down when you wash the equipment.
- You must work well with other people.
- Some meat cutters work in processing plants. You have to be quick to see problems. You may have to stop or move quickly. You may need to stop a machine quickly.



What education do meat cutters need?

- Meat cutters often learn on the job.
- Some people take courses in meat cutting or meat processing. They get a **certificate**.

You can ask your **career advisor** or tutor about working as a meat cutter. You can ask about training, too.

What can meat cutters do in the future?

Meat cutters can work in meat processing plants, grocery stores and meat markets. Meat cutters with **experience** may become **supervisors** or team leaders.

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How much does a meat cutter make?

Meat cutters usually make between \$15.00 and \$28.90 per hour.



Other jobs to think about

Cooks prepare foods. They work in restaurants, hotels, hospitals, schools and other places. They follow recipes or make their own recipes.

Production workers use machines. They help to make products for sale. For example, plastic products or food products. They may work on a **production line**.

Do you want more information?

You can find the information below at alis.alberta.ca/occinfo. Or you can ask your career advisor or tutor.

- [OCCinfo profile: Meat Cutter](#)
- [Video: Cook](#)
- [Easy Reading Dictionary](#)

You can also ask your career advisor or tutor about jobs that are like Meat Cutter.

