

Location: Waterloo, Ontario, Canada
Position Type: Meat Cutter Trainee - Full-Time



About Us

Brady's Meat & Deli has been proudly serving the Waterloo community since 1999. As a family-owned and operated butcher shop, we are committed to providing our customers with the highest quality meats, locally sourced products, and exceptional customer service. Over the years, we've built a strong reputation for our expertise, craftsmanship, and dedication to ethical sourcing and traditional butchery techniques. We believe in building lasting relationships, not just with our customers, but also with our team

Job Overview

We are looking for a Meat Cutter Trainee to join our team. No prior meat cutting experience is necessary, just a great attitude, a willingness to learn, and a strong work ethic. This is an excellent opportunity for someone who is interested in building hands-on skills in a supportive, team-oriented environment.

Key Responsibilities

- Support the Head Butcher with daily tasks
- Assist with preparing, cutting, and packaging meat products
- Maintain cleanliness and organization of the work area
- Learn proper cutting techniques and food safety practices
- Provide friendly and helpful customer service when needed
- Follow all safety and sanitation guidelines

What We're Looking For

- No previous butcher experience required — we will train you
- Positive attitude and a willingness to learn
- Reliable, punctual, and hardworking
- Comfortable working in a fast-paced, physically active environment
- Ability to directly interact with customers
- Ability to lift up to 50 lbs and stand for extended periods

Why Join Brady's?

- Hands-on, in-depth training and mentorship
- Opportunity to grow into a skilled butcher
- Supportive, team-based work environment
- Competitive pay and staff discounts
- Be part of a local business that values quality and community

How to Apply

Please send your resume to Rob Brady – butcher@bradysmeats.com