



Lobster Processor – Fish Processing Position Roles and responsibilities:

- **Cut, clean and trim lobster prior to marketing or further processing**
- **Disjoint and remove meat from lobsters preparatory to canning or further processing**
- **Weight and pack lobster for completion of final product**

Work Conditions and Physical Capabilities:

- **Attention to detail**
- **Hand-eye co-ordination**
- **Can be repetitive tasks**
- **Capable to handle heavy loads**
- **Standing for extended periods**

Personal Suitability:

- **Flexibility**
- **Team Player**
- **Reliability**

Compensation:

- **Salary range is \$15 to \$17**
- **Additional 4% VAC as well as an addition of 4% for statutory holidays**
- **Additional bonuses**
- **Training and learning opportunities for advancement in the company, we promote from within**
- **Accommodate flexible hours**
- **Night incentives**

Submit your resume or application to our facility or by email at info@westmorlandfisheries.ca