



EMPLOYMENT Opportunity – Supervisor, Meat

Staffing Process Number- ACFN-2026-019

The K'ai Tailé Market is seeking to fill one (1) permanent, full-time position of **Supervisor, Meat**. Reporting to the Manager, Fresh, the Supervisor, Meat, is responsible for overseeing the daily operations of meat products and meat-related services.

- The Hours will consist of up to 35.7 hours per week. With a willingness to work variable shifts including evenings, weekends, and holidays.
- This is a position local to **Fort Chipewyan, AB.**, and the successful candidate is responsible for their own accommodation and transportation.

Interested? Email your cover letter and resume in confidence to HR@acfn.com

Closing Date: June 21, 2026; By 5:00pm

GENERAL RESPONSIBILITIES:

- Recommend orders and internal pricing and inventory control.
- Operates power equipment in a safe manner.
- Product presentation and merchandising.
- Responsible for proper dating procedures.
- Reviews "First in and First Out" (FIFO) rotation rules.
- Establish daily sales targets.
- Plan, organize and oversee the delivery of outstanding products and services.
- Note: Full position description available upon request

JOB QUALIFICATIONS:

- High School Diploma or a combination of education (Grade 10), training, and experience, is an asset or post-secondary certification in meat cutting/butcher program is an asset; equivalent experience will be considered.
- 1-2 years of meat cutting experience is an asset.
- Previous retail management experience in a Meat Department is preferred.
- Microsoft computer skills (MSWord, Excel, and Outlook).
- Approved Food Safety Certificate is required (two-day course).

Mahsi chogh to all who apply, but only those selected for an interview will be contacted

Employment Equity is a factor in the selection process. Applicants are requested to self-identify if they are Indigenous: First Nation (status or non-status, Inuit or Metis.)