



Canadian Seafood Processing Inc.
100-3140 Harbour Road, Port Alberni



Seafood Work! Student Bonus.

Want a \$3,000 bonus? Are you a student over 16 looking for a summer job? Have you ever wanted to contribute to sustainable food production? Do you think hairnets are sexy? Join our team in Port Alberni between May 1 and September 1 and get an incredible bursary of \$1,500 for completing a minimum of 250 hours if you apply now! But there's more, if you complete 500 hours, you can receive the maximum bursary of \$3,000. That's an additional \$6 per hour on top of your regular wage.

How is this possible you might ask?! The Summer Student Farm Worker Bursary Program (SSB) supports summer labour needs, youth engagement and work experience in the BC seafood processing, fishing, and aquaculture sectors. **Click the link below to read more and APPLY NOW.** Funds are first come, first serve. You do not need to have a job lined up to apply.

<https://iafbc.ca/summer-student-farm-worker-bursary-program/>

Canadian Seafood Processing is a federally registered seafood processing plant located in The Dock+ in Port Alberni (old Port Fish at Fisherman's Harbour). Our business operates year-round but hires many workers for seasonal positions starting in May running until November (coinciding with local Spot Prawn, Salmon fisheries as well as Tuna). We provide ice to local sport, First Nations and commercial fishers as well as offloading services. Seafood processing in the plant includes primary processing (heading and gutting) of finfish as well as prawn and shellfish packing/processing.

We also own Effingham Oysters, a shellfish aquaculture operation working at several locations in Barkley Sound. This provides year-round, or seasonal work both on farm and in the processing plant.

JOB DUTIES INCLUDE THE FOLLOWING:

Prawn Processing

Shifts starting 15 May to +/- 25 June, night shift 7 pm to 7 am, 7 days per week

- Offloading and receiving (weighing) prawns from fishers,
- Load live prawns into weight grading machine,
- Wash and prepare live prawns for boxing,
- Finger pack prawns neatly into 1 kg boxes,
- Load and unload boxes into freezer,
- Record keeping
- Cleaning and sanitation,
- Equipment used: weight grading machine, pallet jack, scales, ice machine, strapper, thermometer

Shellfish Processing

Year-round, day shift 8:00 am to 4:30 pm, 2 to 5 days per week

- Sort, size, count and wash shellfish, including oysters
- Weigh, bag and wash shellfish, including clams
- Record keeping



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- Equipment used: pallet jack, scales, ice machine, strapper, thermometer

Fish Offloading

Shifts starting late May to late October, variable shifts, 7 days per week

- Transfer fish from fishing vessels to dock via offloading bins, brailers or totes using dock winch,
- Comfortable handling live, fresh or frozen fish,
- Counting and weighing,
- Record Keeping,
- Cleaning and sanitation,
- Equipment used: scales (hanging and floor), dock winch, pallet jack, forklift (training available)

Fish Processing

Shifts starting 5 June to November, variable shifts 8:00 am to 4:30 pm

- Cut, clean and trim fish
- Vacuum pack and package fish,
- Record keeping,
- Cleaning and sanitation,
- Equipment used: knives, pallet jack, scales, ice machine, strapper, vacuum packer, thermometer

WORK CONDITIONS AND PHYSICAL CAPABILITIES

- Repetitive tasks
- Physical at times
- Attention to detail
- Standing for extended periods
- Safety conscious
- Outdoors, exposed to elements
- Indoors, temperature-controlled environments
- Weekdays, Nights and Weekends

PERSONAL CHARACTERISTICS

- Communication
- Reliability
- Punctual
- Team player
- Strong work ethic
- Positive attitude

GENERAL

- On job training provided



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- Rain gear provided
- Applicants will be required to bring own rubber boots (steel toe preferred)

HOW TO APPLY

Please email resume to:

info@eatcanadianseafood.com

Interviews will be held starting in mid April.

We thank all applicants for their interest, however only those selected for an interview will be contacted.