



Job Title: Fish Cutter
Location: Menemsha, MA
Terms: Full Time/Part Time (Non-Exempt)
Start/End Date: Seasonal position May/June - September/October 2023
Wage: Competitive hourly rate based on experience

About Us: The Martha's Vineyard Seafood Collaborative (MVSC) is owned and operated by the Martha's Vineyard Fishermen's Preservation Trust (MFVPT), a 501(c)3 non-profit organization whose mission is to safeguard Martha's Vineyard's fishing heritage and future by supporting the island's small-boat, owner-operated fishing fleets and their sustainably harvested catch. The MVSC is a wholesale seafood dealer that purchases locally caught seafood for donations and Farmers Market sales. The MVSC assists the landing, sorting, and icing of seafood for other markets.

About the Role: Fish Cutters will provide hands-on support to the MV Seafood Collaborative's wholesale seafood operation, by butchering and preparing fish for distribution to customers. Cutters work alongside, and report directly to the MVSC Manager.

Major Responsibilities:

- Butcher (fillet, gut, scale, cut) fish to company specifications
- Accurately weigh and label product
- Flash freeze and vacuum package product
- Maintain a safe and clean work environment
- Maintain compliance logs

Candidate Requirements:

- Able to lift up to 25 lbs
- Able to work in all weather conditions
- Able to stand/walk for 8+ hour shifts
- Ability to work well with others
- Excellent communication skills
- Seafood butchering experience a must
- Willingness to learn how to fillet different fish
- Must have legal status to work in the United States
- Drug and alcohol free workplace

To apply contact: Phone: (508) 689-5599 **or** Email: phoebe@vineyardseafood.org