



Fish Processor / Dock Crew

Whaler's Cove Lodge is entering into its 44th Season of hosting Sport Fishing and Wilderness Adventures.

We are looking for a Fish Processor / Dock Crew member.

REMOTE LOCATION

Whaler's Cove Lodge is a REMOTE lodge on a small ISLAND. There are no roads, no cars, no stores where you can go to purchase necessities or other desired goods. There is no Amazon delivery. There are no coffee shops, salons or movie theaters. There is nowhere to go out to eat other than at the lodge. Killisnoo Island consists of a few private homes and the lodge... that's it. And technology is not guaranteed.

Although this is seasonal employment; we prefer a multi-season commitment.

Duties

In addition to assisting guides to dock and unload guest fish, you'll be filleting fish... cleaning and trimming the carcasses to prepare them for the rest of the processing operation. You will be responsible for checking the fish for any defects or abnormalities, tracking the fillets for each guest, following our processing procedures to ensure each guest receives the fish that they caught, putting the carcasses into the gut buckets and labeling goods. You'll be responsible for vacuum packaging, flash freezing, loading, sealing, and banding waxed fish boxes. You'll be responsible for loading final fish boxes onto the freight vessel. You'll be working with a variety of hand tools including knives, banding machine, box stapler, and vacuum packagers. You will use and maintain the sharpness of the knives and maintain other pieces of equipment. You will be responsible for excellent customer service and guest and crew safety.

Technique

Filleting technique depends on whether you're filleting a flat fish or a round fish. To fillet a flat fish, you cut off its head, tail and fins, cut it down the center and cut the flesh off the bone. This process is repeated three times, until the three fillets have been separated from one another. Filleting a round fish involves slicing around one side of the fish's head, slicing the fish from head-to-tail and cutting the fillet away from the body. The filleter then turns the fish over to repeat the process, this time starting from the tail end and working upwards. The fillets are then trimmed... meaning the fins at the bottom are removed. We process an average of 250,000 - 300,000 lbs. of fish per season!

Work Conditions

Our fish filleters work on our fish processing dock. You will spend most of your day standing up and are likely to have to spend extended periods of time working in the rain and in the cold. Our freezers are below 40 degrees Fahrenheit. A fish filleter is also required to do heavy lifting as part of his job. Each of

our packed and wrapped fish boxes weighs 50 pounds. Workdays are 8-11 hours, with most shifts beginning at 3:30pm. Some shifts begin at 2am. Schedules vary for each team member.

Requirements

Must be 18 years of age or older.

High School Graduate or GED.

At least one season of fillet experience.

At least one season of processing experience (vacuum packaging, flash freezing).

Hours vary throughout the day depending upon quantity of fish processed.

Compensation

Salary commensurate with experience. PLUS participation in a generous tip pool.

Room and board are negotiable.

Travel benefit can be earned.

Email Cover Letter / Letter of Interest and Resume to: wclapplicant@gmail.com

907-723-7057 Business Line

Whaler's Cove Lodge is an Equal Opportunity Employer