

Summer Jobs Available

Processing Factory Seeks Employees

by: Kevin Gauthier

Georgetown Seafoods Ltd. is offering summer employment for students at UPEI who are interested in working on a new process for packing lobsters. Wages for the 120 positions available begin at \$4.35 per hour, with an increase after 30 days. Time and one-half and double time are paid for overtime work.

a bit more about the process of cleaning and packing fresh fish (which doesn't really enter into this article but was nice to learn just the same.)

The production line itself, which is only one part of the processing plant, is located in a large, brightly lit and well ventilated building. The

meal for a very reasonable price. (Daily Special, roast pork, \$1.95). In addition to the cafeteria the plant houses lockers and showers where workers can refresh themselves after a day's work.

The management at the plant has a reputation for being fair and honest, but expecting a good day's work from the employees. Conversation with several workers yielded no complaints of unfair or unreasonable actions by management. The workers seemed satisfied that the foremen and managers at the plant were easy to get along with under most circumstances. Perhaps the best way to describe the situation is to say that management, after all, is management, but Georgetown Seafoods is fortunate to have employees who are responsible workers and management who treat employees fairly and with respect. This, of course, is a first impression, but no evidence to the contrary could be found during our visit.

bright, filled with good helpful people, and is generally not a bad place to work.

For ten weeks during the summer, Georgetown Seafoods will be employing 120 casual workers (8 hours/day) to staff a new processing line for packing lobsters. There will be no Cleaning, shelling, or gutting involved. All the processing involves is placing a whole, cooked lobster in a plastic pouch, filling the pouch with salt water brine, and hanging the package on a rack to be sealed. For \$4.35/hour the work is not very difficult, and this certainly one of the better paying jobs available to students. Overtime is readily available for anyone who wants to get rich quick,

and the pay scale is time and one-half for Saturdays and double overtime for Sundays. The ten week work period covers May and June and this will leave the last part of the summer open for rest and relaxation. Students who choose to stay on for the last month at Georgetown after the ten week period may be moved to the fish processing line until the end of the summer. If enough employees desire it, a daily bus service will be provided for the trip to and from Charlottetown.

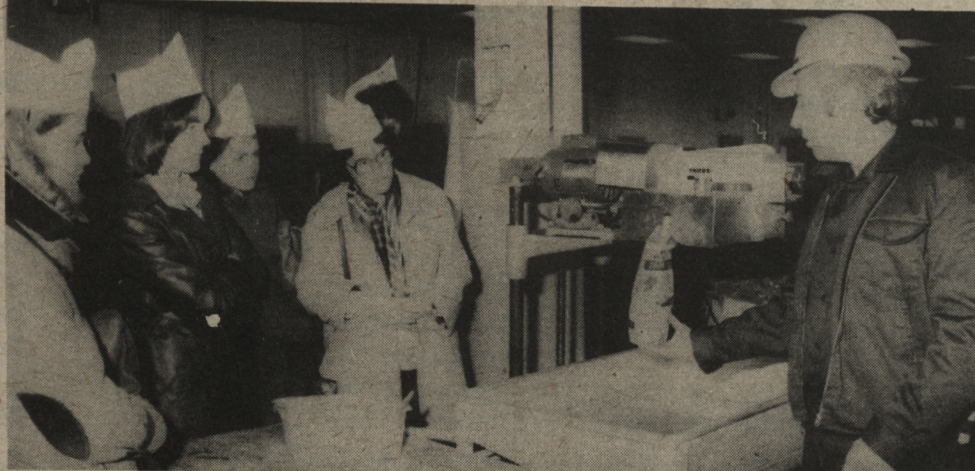
It really is unfortunate that so many people have the wrong idea of what Georgetown Seafoods is, because there is good money to be made for work that is not exactly over-tiring. Of course, work on a production line is not suitable for everyone, but if one is used to such work or is willing to try it, Georgetown Seafoods is willing to give you a chance. The company is trying to employ



The image of a seafood processing plant that most people have is usually not a pleasant one. The popular impression is one of a dark, dingy, barn-like factory that smells to high heaven and is covered with the remains of former fish who were unlucky enough to have found their way to the processing line. Because of this, the processing plant at Georgetown has had a difficult time in the past attracting students for summer employment. Most students do not relish the thought of standing knee-deep in fish guts, with a fresh supply always ready to be dumped at one's feet. This, of course, is understandable unless one is inclined to feel at home in such a situation, but this image of a seafood processing plant is very, very wrong. In an effort to eliminate these misconceptions, the management of Georgetown Seafoods invited officials of Canada Manpower and the UPEI Student Union to visit the plant and inspect the working conditions first-hand.

What we discovered in Georgetown was very different from what we expected. Georgetown Seafoods operates a clean, well-lit, modern processing factory that conforms to none of the popular misconceptions that surround such an operation. A tour of the plant gave us the opportunity to inspect working conditions, to talk to employees regarding their experiences at the plant, and to learn

line is much like any other production line, with a conveyor moving the product to each station in the process. The machinery located in the work area makes a fair amount of noise, but not so loud that it makes conversation difficult.



All employees work within speaking distance of somebody else, so friends are easily made and jokes easily traded on the work floor. There is a good deal of water used in the processing of the fish, and a lot of it finds its way onto the floor (which has very adequate drainage) so most employees invest in a pair of rubber boots to keep dry (and in an upright position).

The plant also contains a clean, bright cafeteria where workers can spend their coffee breaks (15 minutes twice per shift) and buy some hot lunch. The caf. is operated by the Victors, a father and son team (the son owns the caf., Dad is semi-retired) who have a reputation for serving up a fine, hot

All in all, the seafood processing plant at Georgetown is a modern, efficient plant, similar to many other factories and plants who try to make conditions reasonably pleasant for employees.



The modern plant, although it does retain the smell of fish to a moderate degree and is inclined to be somewhat warm during the summer, is very clean and

as many students as possible this summer, and if you are interested, applications are available at the Canada Manpower Center on campus, located on the first floor of Main Building.