

Trainee Butcher/Fishmonger

Reporting to: Meat & Fish Manager

About Us:

We are an **employee-owned business**, passionate about delivering exceptional fresh food and outstanding customer service. Our team takes pride in working collaboratively, sharing knowledge, and creating a positive environment where everyone has a voice.

Role Overview:

We are looking for an enthusiastic and motivated individuals to join our team as a **Trainee Butcher and Fishmonger**. This is a **permanent position** offering the opportunity to learn new skills, gain hands-on experience, and build a rewarding career in the food industry. **Full training will be provided**, so no prior experience is necessary—just a positive, can-do attitude and a willingness to learn.

Key Responsibilities:

- Assist in preparing and presenting fresh meat and fish to the highest standards.
- Learn traditional and modern butchery and fishmongery techniques under expert guidance.
- Provide excellent **customer service**, ensuring every customer feels valued and informed.
- Maintain a clean, safe, and hygienic working environment in line with food safety standards.
- Support the team with stock rotation, merchandising, and daily operational tasks.

What We're Looking For:

- A **positive, proactive attitude** and eagerness to learn.
- Strong communication skills and a passion for delivering great customer experiences.
- Ability to work as part of a team in a fast-paced environment.
- Commitment to maintaining high standards of quality and safety.

What We Offer:

- **Full training and development** in butchery and fishmongery skills.
- Opportunity to grow within an **employee-owned business** where your voice matters.
- Competitive pay and staff benefits.
- A supportive and friendly team environment.
- Real Living Wage Employer £13.45 per hour
- Hours available from 22.5-37.5

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