

## Butcher

### Reporting to: Meat & Fish Manager

#### Overview:

This is an essential role in our energetic team, skilfully preparing, serving and promoting some of the finest meat and poultry products in the world, with professionalism and flair. This is a varied and interesting job for an experienced butcher or for someone looking to improve their basic butchery skills under our expert guidance.

#### The role includes:

- Cutting and preparing a range of meats to a consistently high standard.
- Creating stand-out displays to delight our customers.
- Ordering meat and ancillary supplies to ensure a varied, compelling, top quality offer to our customers while complying with our 100% local sourcing criteria and avoiding waste.
- Providing the highest standards of customer understanding and service.
- Giving advice, guidance and recommendations on products, cooking and uses.
- Handling customer complaints in the first instance and reporting feedback.
- Following procedures to ensure compliance with all relevant legislation, e.g. H&S, trading standards and food hygiene.
- Training and guiding junior staff involved in the butchery counter.
- Covering the fish counter during breaks and busy periods.
- Communicating and cooperating with all other staff and sections, engendering positive working relationships.

#### The personal skills required for the job:

- Recent experience of cutting and handling meat and poultry, preferably with relevant qualifications.
- Experience of stock control, including ordering and waste management.
- A real interest in quality food and in the continuing development of our butchery section.
- Comfortable working with members of the public, able to initiate conversations and provide a sincere welcome and enjoy providing good service.
- An effective salesperson, with the ability to upsell without pressure.
- Good organisation skills with a strong sense of discipline, pace and teamwork.
- Excellent standards of personal presentation, literate, numerate and articulate.
- Food Hygiene training / qualifications and understanding of current legislation.

#### Hours and benefits:

- This is a full time permanent role of 40 hours a week but we will consider applicants interested in a minimum of 30 hours. Please make it clear in your application how many hours you are looking for.
- The business is a 7 days a week operation and all positions involve weekend/Bank Holiday work.
- As a rule the hours are rota'd on various shift patterns between 7am and 7.30pm Monday to Saturday; 9-4.30pm on Sundays. Hours are extended occasionally to cover special/seasonal events.
- Generous staff discount.
- Free on-site parking.
- Uniform.

**What to do next:**

If you think you have the right skills and qualities and would like to apply, please complete an application form, available from the store or downloadable [here](#).

Please return the completed form to: [jobs@greatcornishfood.co.uk](mailto:jobs@greatcornishfood.co.uk) along with an up to date CV of no more than two sides of A4.

N.B. Any application that does not meet this requirement will not be considered.