

Fishmonger

Reporting to: Meat & Fish Manager

Key areas of responsibility:

- Operations of the fish and seafood department, maintaining freshness and customer appeal using excellent merchandising skills.
- Providing an exceptional customer shopping experience, maximising sales and profitability through fabulous displays, product knowledge and excellent communication.

The role includes:

- Highest standards of customer understanding and service.
- Giving advice, guidance and recommendations on products, cooking and uses, incorporating knowledge of sustainability, seasonality and nutritional value.
- Preparing and filleting a range of fish and seafood products to the store's specification to provide consistently high standards.
- Choosing and ordering supplies in conjunction with the Section Manager to maintain appropriate and appealing stock levels and variety, keeping up with contemporary trends in fish consumption and presentation.
- Managing stock to maximise sales and minimise waste.
- Creating fabulous displays, immaculately presented.
- Working closely with the butcher(s) and assisting in the butchery during busy periods or to cover breaks, etc. Training will be given if necessary.
- Following our H&S, HACCP and food hygiene procedures, and working to all our relevant cleaning schedules and monitoring procedures.
- Communicating and working with the other sections of the store, engendering positive working relationships and team ethos.

The personal skills required for the job:

- A love of fish and seafood, with knowledge of the Cornish fishing industry, its species, seasons and environmental fishing standards.
- An understanding of quality and an interest in continued development and creation of new product lines.
- Excellent knife skills and the ability to prepare fish and shellfish to customer requirements, with minimum waste and maximum profitability.
- Understanding of the latest relevant equipment and technology.
- Confidence and experience in dealing with customers to provide the best possible service and generate sales.
- Willingness to take instruction and continually develop skills and knowledge.
- Ability to work under own initiative, supporting and communicating effectively with other team members.
- An effective, well organised, motivated and efficient team player with a strong sense of discipline and ability to meet deadlines.
- Excellent standards of personal presentation, literate, numerate and articulate.
- Food Hygiene training / qualifications and understanding of current legislation would be an advantage.
- A qualification in a relevant subject, e.g. seafood, fishing, marine environment and/or retail skills, would be an advantage.
- Knowledge of butchery would be an advantage.



What the right candidate can expect from the job:

- The opportunity to work for a highly reputable, award-winning, dynamic Cornish brand and to be a key part of the development of a pioneering, interesting business located in the heart of Cornwall.
- The opportunity to work among a strong, friendly and committed team, with excellent products and loyal customers.
- A permanent contract, subject to satisfactory completion of a probationary period.
- Fast-paced, varied and rewarding work in an environment where no two days are ever the same.
- The chance to contribute ideas within a nimble, fast-growing enterprise.
- The chance to hone and extend skills and responsibilities to progress a career.

Hours and benefits:

- This is a permanent position of 20-30 hours a week.
- The store is open 7 days a week and the post-holder therefore needs to be available to work on any day of the week. Weekend and Bank Holiday working will be required.
- Hours are currently rota'd between 7.30am and 6.30pm Monday to Saturday; 9-4.30pm on Sundays. Shifts could run at any time within these hours and will vary from week to week and day to day. Opening hours are extended occasionally to cover special/seasonal events.
- Overtime will only be required in exceptional circumstances.
- Generous staff discount.
- Free on-site parking.
- Uniform.
- Salary up to £22k (pro rata) depending on skills and experience.

What to do next:

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

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