

Butcher

Reporting to: Meat & Fish Manager

Overview:

This is an essential role in our award-winning food hall, 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.
- 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.
- Covering the fish counter during breaks and busy periods.

The personal skills required for the job:

- Recent experience of cutting and handling meat and poultry, preferably with relevant qualifications.
- Experience of stock control 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 and understanding of current legislation.
- Experience in fish and seafood and preparation would be a strong 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 part of a pioneering, interesting business located in the heart of Cornwall.
- The opportunity to work among a strong, friendly and committed team and with our many talented suppliers and loyal customers.
- A permanent year-round contract for regular hours.
- Fast-paced, varied and rewarding work in a supportive environment.
- 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 full or part time permanent role of up to 40 hours a week. We will consider applicants looking for a minimum of 24 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 7.30am and 6.30pm Monday to Saturday; 8.30-4.30pm on Sundays. Hours are extended occasionally to cover special/seasonal events.
- Generous staff discount.
- Free on-site parking.
- Uniform.
- Salary up to £26,000, dependent on skills, experience and hours.

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 along with an up to date CV of no more than two sides of A4.