

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.

Our store was opened in 2016 and we're very proud of our impressive growth and success. Now we have become an employee-owned business, providing additional motivation and rewards for our team and making the Great Cornish Food Store an even better place to work. We have some exciting plans in mind and are creating this new post to help turn our ambitions into reality.

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.
- Generous staff discount.
- Profit share.
- Free on-site parking.
- Uniform.
- Salary up to £26,000, dependent on skills, experience and hours. Profit share is additional.

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.