

Butcher

Reporting to: Meat & Fish Manager

Overview:

This is an ideal role for an exceptional individual looking to showcase or develop their butchery skills with an award-winning, people-first employer. This is a varied and interesting job for an experienced butcher or for someone looking for the chance to learn this valuable skill, preparing some of the finest meat and poultry you'll find anywhere and build a rewarding career.

Our award-winning, pioneering food hall and cafe located next to Waitrose in Truro, sells entirely local food and drink and makes a big impact on our local economy. We've developed a reputation for selling and serving a huge range of top quality Cornish produce while offering great service and great value. In 2022 we became employee-owned, meaning that the team gets a share in the profits and a say in what the business stands for and how it develops.

The role includes:

- Cutting and preparing a full 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.
- 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, with an option to develop more extensive fish preparation skills.

The personal skills required for the job:

- Recent experience of cutting and handling meat and poultry is preferred but full training can be given to someone willing to learn the trade.
- A real interest in food and in progressing a career in this sector.
- Comfortable working with customers, able to initiate conversations, provide a sincere welcome and enjoy providing good service.
- An effective salesperson, with the ability to upsell without pressure.
- Good organisational 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 relevant current legislation is an advantage.
- Experience in fish and seafood and preparation is not essential but would be useful.

What the right candidate can expect from the job:

- The opportunity to be a valuable part of an award-winning Cornish brand.
- The opportunity to work with a friendly and committed team, talented local suppliers and loyal customers.
- A permanent, year-round salaried contract for regular hours.
- The chance to contribute ideas within a nimble, fast-growing enterprise.
- The chance to hone and extend skills and responsibilities to progress a career.

- Regular pay and performance reviews and a supportive management team.

Hours and benefits:

- This is a full time permanent role of 40 hours a week.
- The business is a 7 days a week operation and all positions involve weekend/Bank Holiday work on a rota basis.
- As a rule the hours are rota'd between 7.30am and 6.30pm Monday to Saturday; 8.30am-4.30pm on Sundays. Shifts are usually 8 hours or 10 hours and it is possible in some weeks to complete the hours over 4 days with 3 days off.
- Generous staff discount for all employees.
- Free on-site parking.
- Free uniform.
- Salary up to £28,000, dependent on experience and skill level. 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.