Boucher

Job Description:

The **Boucher** is in charge of preparing all meats and poultry before they are delivered to their respective stations for preparation in menu dishes. Also commonly referred to as a boucher chef, the boucher may also handle fish and seafood preparations as well. A boucher works to prepare large cuts of meat for markets and restaurants. They ensure the freshness and safety of the meat procured, prepared and packaged, and maintain health department requirements. Bouchers have an extensive base knowledge of what constitutes fresh meat, are able to describe the different types of meat, can explain meat storage safety, and know what parts of the animal are labeled as which types of meat. They also manage the aging and curing of meats for fine restaurants and steakhouses. In some restaurants and hotels, the boucher will also act as the chacutier or sausage maker.

Job Responsibilities:

* Maintain and manage fresh supplies of meat always.
* Pack processed and fresh meat on order for distribution
* Cut, clean wrap and pack processed meat for shipping
* Receive supplies, organize and maintain inventory of meat.
* Check and verify for freshness in meat items.
* Maintain the store premises clean, neat and in hygienic condition.
* Uphold health and safety regulations.
* Properly use and store boucher saws and knives at all times
* Maintain boucher saws and knives.
* Maintain safety at all times.
* Prepare meats for aging
* Maintain aging refrigeration at the correct temperature and humidity
* Label and monitor ages of meats and know which are ready for food service
* Cure meats to recipe specifications
* Coordinate and collaborate with the executive chef

Job Qualifications:

* Bachelors in culinary arts or graduate from culinary institute required
* Masters in culinary arts preferred
* Experience as a boucher

Opportunities as a boucher are available for applicants without experience in which more than one boucher is needed in an area such that an experienced boucher will be present to mentor.

Job Skills Required:

* Working knowledge of knives and knife skills.
* Working knowledge of kitchen equipment
* Knowledge of butchery and meat storage safety.
* Knowledge of health department regulations
* Knowledge of different types of meat
* How to prepare meat for cooking
* Ability to meet sales targets and production goals
* Excellent customer service skills
* Good communication skills
* Team Player
* Have adequate strength to lift and carry animal carcass
* Willingness to learn
* Knowledge of use and maintenance of boucher saws and knives