Butcher (restaurant)

Job Description:

A restaurant butcher works to provide meats for cooking and serving to restaurant patrons. They ensure the freshness and safety of the meat procured, prepared and package meat and meat for cooking, and maintain health department requirements. Restaurant butchers should have a base knowledge of what constitutes fresh meat, be able to describe the different types of meat, explain meat storage safety, understanding how to age meats, and give basic meat preparation. They work with the head chef and restaurant manager to market the most popular selling items to patrons.

Job Responsibilities:

* Work with head chef and restaurant manager to procure needed supplies
* Maintain and manage fresh supplies of meat
* Cut, clean wrap and pack processed meat for storage
* 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 butchery saws and knives at all times
* Maintain butchery saws and knives.
* Maintain safety at all times.

Job Qualifications:

* High School diploma or GED required.
* Experience as a restaurant butcher

Opportunities as a restaurant butcher are available for applicants without experience in which more than one restaurant butcher is needed in an area such that an experienced restaurant butcher 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 meat aging and seasoning
* 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
* Willingness to learn
* Knowledge of use and maintenance of butchery saws and knives