Butcher (supermarket)

Job Description:

A supermarket butcher works to provide customer service for patrons purchasing fresh meat and seafood from the meat department. They ensure the freshness and safety of the meat procured, prepared and package meat and seafood for sale, and maintain health department requirements. Meat counter clerks should have a base knowledge of what constitutes fresh meat, be able to describe the different types of meat, explain meat storage safety, and give basic meat preparation. They work with the meat department manager to market the most popular selling items to customers.

* Provide clerical support to seafood department manager.
* Maintain and manage fresh supplies of meat always.
* Pack processed and fresh seafood on order from customers.
* Cut, clean wrap and pack processed seafood for customers.
* Create a warm and cool environment for customers in a store setting.
* Receive supplies, organize and maintain inventory of seafood.
* Check and verify for freshness in seafood items.
* Maintain the store premises clean, neat and in hygienic condition.
* Uphold health and safety regulations.
* Provide customer satisfaction
* 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 supermarket butcher

Opportunities as a supermarket butcher are available for applicants without experience in which more than one supermarket butcher is needed in an area such that an experienced supermarket 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 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