Butcher

Job Description:

A butcher works to prepare large cuts of meat to markets and restaurants. They usually are the first to process the animal. They may need to skin the animal carcass and remove the organs before dividing the animal carcass into the sections to fill orders for clients. They ensure the freshness and safety of the meat procured, prepared and package meat and meat for sale, and maintain health department requirements. Butchers should have a base knowledge of what constitutes fresh meat, be able to describe the different types of meat, explain meat storage safety, and know what parts of the animal are labeled as which types of meat.

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 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 butcher

Opportunities as a butcher are available for applicants without experience in which more than one butcher is needed in an area such that an experienced 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
* Have adequate strength to lift and carry animal carcass
* Willingness to learn
* Knowledge of use and maintenance of butchery saws and knives