



## Job Description

### Creating smiles through Food, Farming and Family

**PASSIONATE**



**PEOPLE FOCUSED**



**AMBITIOUS**



**HONEST**



**Job Title:** Butcher  
**Hours:** Full time, 40 hours per week  
**Reports to:** Head of Retail  
**Date:** January 2025

#### Role purpose:

- Assist the Butchery Manager in running of the Butchers
- Prepare speciality items such as sausages, ground meat, and marinated cuts
- Preparing, cutting, and packaging various types of meat products whilst ensuring quality, freshness and customer satisfaction.

#### You will be responsible for:

- Assisting the Butchery Manager in ordering/reordering and make sure that deliveries are checked against orders and prices match to expected costs.
- Assisting in Stock Counts Manage stock rotation and ensure all products are sold within their shelf life.
- Managing wastage and highlight any recurring issues to the Butchery Manager.
- Being skilled in carcass butchery for Beef, Lamb and Pork and poultry.
- Being able to make ready to cook products.
- Being able to make varying variety of sausages.
- Making sure the off counter and counter displays look good and products are kept available.
- Making sure all the point of sale is up to date and clearly displayed.
- Providing advice and guidance to customers when needed.
- Ensuring you make products to the required specification.
- Assisting the Butchery Manager in rota development.
- Working within the team and impart knowledge and expertise to other team members.
- Mentor and coach, any apprentices.
- Understand our legal responsibilities and adhere to our processes to keep us safe and legal.
- Using equipment and ensuring maintenance is completed as instructed by Business Process.
- Cleaning the butchery and multi deck areas regularly including glass.
- Maintaining any regulatory/daily check documentation and cleaning records.
- Ensuring Natasha Law and allergen regulations are followed and the information needed to provide the required customer information is up to date.

# GOATSHED



**What you will need to know, knowledge, Skills, Qualifications and Experience:**

- Strong communication skills.
- Experience of working within a butchers.
- Level 3 in Butchery.
- Strong knowledge of different cuts of meat, butchery techniques, and meat handling procedures.
- Familiarity with food safety regulations and best practice.
- Attention to detail and passion for quality meat products.

**Essential / Desirable**

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**What we need from you:**

- Ability to work as part of a wider team
- Personable, friendly and welcoming
- Highly organised
- High levels of accuracy and attention to detail
- Self-motivated and adaptable
- Problem solver, able to think on your feet
- Flexible, adaptable, can-do attitude
- Interested in learning new skills and continuous improvement
- Trustworthy
- Strong communicator
- Results focused and strong desire to meet customer and owner expectations
- Work within The Goat Shed's Values, Procedures & Policies

**Essential / Desirable**

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**Other**

The above are the principle tasks and responsibilities of the post at the present time. However, this is not an exhaustive list and other duties may be required now or at a future date in order to comply with the operational demands of the business. In addition, it is expected that the job holder will undertake any reasonable additional tasks within the scope of the post as requested by their Manager.

**Job Description Agreement**

Team Member name:

Team Member signature:

Date:

Manager signature:

Date:

