

## Butcher

### **Job Role Context**

With 35 years of award winning retail experience and with 150 years of family farming heritage on the site, Macknade Fine Foods has developed an excellent reputation over the years.

The butchery department was launched in 2015 and has been a successful addition to the offer at Macknade. As it continues to develop its excellent reputation, we need to grow the team with the recruitment of an experienced butcher. The department forms one of the key elements of the Macknade Experience and will be critical to the continuing development and growth of the company. .

As the business confronts the challenges of growth, a reliable, skilled and loyal team is crucial in maintaining the highest standards of quality and efficient methods of working throughout the business.

An experienced butchery team is essential to uphold the values of the business and ensure that we are offering a quality of product and service that is exceptional, and as expected from Macknade customers.

### **Job Role Summary**

By working closely with the Head Butcher, the job holder will be responsible for ongoing operation and day to day management of the butchery with its associated tasks.

### **Main purpose of the job:**

- To ensure the meat is cut down well and that excellent cuts are provided for the butchery
- To work with the Head Butcher to ensure the smooth running of the butchery
- To ensure the meat displays are of the highest quality and that the meat is treated with great care and respect.

- To constantly strive for improvement in all areas of the department to ensure that the Macknade Fine Foods Butchery continues to develop a reputation as the best in Kent

## **Main duties and responsibilities:**

### **Staff Development**

- Take an active role in the training of all new butchery staff, developing the knowledge and experience of those that are new to the industry.
- Ensure all front of house staff assigned to the butchery are trained to the highest level, including knowledge of meat cuts and the operational demands of a butchers
- Counter staff must be trained before using any machinery, chemical, health and safety and food hygiene procedures and processes whilst working in the butchery department
- Be prepared to undertake any training as required

### **Food Production**

- Be responsible for the production of a consistently high standard of all meat prepared in the butchery both for sale in the counter and wholesale or other departments as required
- Ensure that the meat prepared from carcass to the finished product is of an excellent standard and meat displays are of the highest quality
- Constantly develop new products and review existing products to ensure that the butchery continues to offer excellent products with sustainable and profitable margins

### **Stock Control**

- Ensure that wastage is minimised and that the department operates in a cost efficient manner.
- Work with the Head Butcher to ensure that stock levels are adequately maintained to take responsibility for ordering as and when required

- Take part in annual stock count for the butchery department and implement the new monthly stock count.
- Ensure the correct recording and monitoring of all wastage from the butchery department

### **HACCP Procedures**

- Ensure the highest standards of hygiene are achieved in the butchery and maintained at all times.
- Ensure butchery equipment and butchery preparation area is left clean, tidy and secure at the end of each working day and this is recorded in a HACCP log.
- Ensure all Health and Safety guidelines are followed and that all the appropriate safety protection clothing and equipment is worn and used at all times.
- Be accountable for the butchery HACCP procedures and ensure these are carried out, monitored and recorded correctly throughout the butchery.
- Support the Head butcher to ensure health and safety guidelines are followed and that the department adheres to all legislation.

### **Customer Service**

- Deliver an exemplary service to all our customers whereby nothing is too much trouble
- Support colleagues across the board to ensure that Macknade experience is upheld at all times.

### **Personal skills and abilities:**

- Previous relevant experience
- Reliable, dependable and mature

- Genuine interest and passion for butchery
- Excellent customer service
- Able to follow processes and procedures
- Able to maintain excellent health & safety and food hygiene practices.

This is a description of your duties and responsibilities at the present time, however, this is not an exhaustive list and other duties may be required in line with the current and future needs of the business.

### **General Requirements**

In addition to the above, there are some general requirements that apply to all roles within the company

- Participation in staff meetings as required
- Participation in personal development and review schemes
- Participation in any relevant quality assurance systems
- All duties must be carried out to comply with Health and safety requirements

### **Hours of Work**

Hours are based on working 5 days spread over 7. Frequent weekend work will be expected.

28 Days holiday per year, including bank holidays.