



Job Title:	Butcher Apprentice
Department:	Sedum Butchers
Reports to:	Butchery Manager
Principle Working Relationships:	Head of Food Farmshop Assistants Butcher Assistants

Inspire and engage everyone to experience the joy of creating and living in beautiful outdoor spaces

The Role

We are looking for a motivated individual who has a passion for quality meats and is eager to learn the art of butchery. This is an exciting new opportunity for you to kick start your career in the culinary world! The role involves customer service, sales advice, counter service, merchandising, and learning all aspects of butchery retail.

We are looking for an individual who is available to 5 days a week, and available to work weekends.

The Ideal Candidate:

- Has a genuine passion for working with meat products.
- Has an understanding of different cuts of meat is desirable, but not necessary.
- Has attention to detail to allow for accurate cuts, trims, and portions.
- Has some understanding of stock rotation, pricing, and general due diligence.
- Has a customer-orientated attitude and is able to communicate with a variety of customers.
- Has the motivation to learn on the job whilst also completing work on the side for the apprenticeship.
- Is able to thrive and cope in a potentially busy environment.
- Will have personal values that align with our company values and behaviours.
- Will take responsibility for their own H&S and site fire safety at all times.
- Will deliver the company retail standards consistently.

The Responsibilities

- General support for the butchery retail operations. Including customer service, sales advice, counter service, merchandising, cleaning and clearing the butchery area, maintaining stock, and due diligence.
- Ensuring prices, signage and labels are up to date and accurate and everything is priced.

- Keep displays eye catching, clean and relevant.
- Knowledgeable about all products relating to your key areas.
- Preparation of products as instructed by butchers
- Maintaining stock rotation on all food items, monitoring dates and quality
- Processing reductions or wastage as per procedures
- Maintaining food hygiene standards and due diligence
- Cleaning of counters and relevant shop and storage areas
- Working in a safe manner, keeping areas clear from hazards
- Clearly communicating using the radio and phones
- Handling and transferring queries for other departments in a professional manner

Benefits

- Staff discount throughout the store; including restaurant and Farmshop
- Work life balance
- Company Pension
- Free parking on site
- Employee Assistance Programme
- One day off for your birthday after 2 years' service

If you are interested in this role, please complete the application form. We will be in touch if you are short listed. *Only shortlisted candidates will be responded to.*

