



BUTCHER

We are seeking a fully trained and qualified Butcher with excellent counter service and customer skills who will be responsible for cutting meat and related products as directed by the Meat Department Manager in a busy seven-day week operation.

Duties and Responsibilities

- Receive, inspect and store meat upon delivery to ensure meat quality
- Cut, trim and shape standard cuts of meat to size
- Process carcasses into primary and secondary cuts
- Prepare marinated meats and ready-to-cook dishes
- Wrap, weigh, label and price cuts of meat, poultry and fish for sale
- Arrange meat cuts and products in display counters
- Operate mincers, grinders, mixers and bandsaws
- Take orders and advise customers about alternative cuts, cooking methods, storage requirements and nutritional aspects of meat
- Observe and maintain company sanitation and food safety standards
- Perform all other job related duties as assigned
- Available to work split-shifts, weekends, public holidays

Skills, Qualifications & Experience Required

- Minimum 5 years' experience in the meat trade, particularly service fresh meat
- Proven ability to prepare and display fresh meat effectively
- Ability to break down a full carcass and use a bandsaw
- Knowledge of fresh fish and European cheeses would be an asset
- Background in prepared and value added products
- Excellent customer service, interpersonal and communication skills

**Please provide a resume with past employment references to:
The Human Resources Department**

P.O. Box HM 371

Hamilton, HM BX

Email: hr@supermart.bm

Closing date for applications: May 28, 2015

The Supermart Ltd. is an equal opportunity employer