



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

NIGHT BAKER

We are seeking a qualified, self-motivated Night Baker who will be responsible for product development and the creation of recipes in a busy seven-day week operation. Reporting to the Bakery Production Manager, essential job functions include the following:

Duties and Responsibilities

- Prepare all items and monitor production levels according to set standards
- Inspect products for quality during and after baking and make adjustments to processes as required
- Maintain a safe, clean kitchen, applying all health department guidelines
- Create and implement a staff training program
- Perform miscellaneous job-related duties as assigned

Skills, Qualifications & Experience Required

- Valid trade qualification required
- Minimum of five years' experience in a similar capacity
- Fully conversant with a scratch bakery program
- Ability to work under own initiative
- Comprehensive background in the presentation of European style breads and baked goods
- Recent exposure to a variety of pastry styles and cake decorating
- Knowledge of food preparation, presentation techniques and quality standards
- Ability to set and maintain high standards of food presentation and quality
- Creative and energetic with excellent interpersonal and communication skills
- Capable of running a high volume production department with minimum supervision
- Skilled at meeting tight deadlines and working well under pressure
- Available to work split-shifts, weekends, public holidays

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: December 30, 2015

The Supermart Ltd. is an equal opportunity employer