



Requires

## A Qualified Meat Manager

The successful applicant must be skilled in all aspects of Meat Department management with 10 years of butcher room experience. The Meat Manager will be responsible for managing a team of Butchers in multiple retail locations including but not limited to scheduling, conflict resolution and overall team dynamics and team motivation. The successful applicant will be responsible for setting and maintaining the highest department standards in all areas related to the butcher room including work safety, hygiene, quality control, customer-service and product selection. The Meat Manager will be skilled in all aspects of fresh and frozen meat, poultry, and seafood preparation and display, including the handling and maintenance of all related electrical and nonelectrical equipment and possess certification in food safety fundamentals. The Meat Manager must be a highly motivated, organized and hands-on individual who will need to keep tight control over inventory since they will be responsible for product selection, ordering and costing of all retail products and supplies pertaining to the Meat Department. The successful applicant must be willing and able to lift 60+lb cases of meat and be available to work split shifts, Sundays and public holidays, if required.

**References are required.** Closing date Friday, April 20, 2018.

Please apply in writing to:  
The Human Resources Department  
Lindo's Family Foods.  
128 Middle Road,  
Warwick WK 09  
Tel: 441 236 1344

*Applications submitted to the above address will only be accepted.  
All applications will be held in strict confidence.  
Lindo's Group of Companies is an equal opportunity employer.*