



On behalf of our client, The Supermart Ltd., we are seeking fully trained and qualified, self-motivated applicants for the below mentioned positions, to work in a busy seven days a week operation. Essential job functions include the following:

BUTCHERS

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
- Assist with apprentice training programs
- Observe and maintain company sanitation and food safety standards
- Perform all other job related duties as assigned
- Reports to the Meat Department Manager
- Available to work split-shifts, weekends and some 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 counter, customer service, interpersonal and communication skills

NIGHT BAKERS

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
- Responsible for product development and the creation of recipes
- Maintain a safe, clean kitchen, applying all Health Department guidelines
- Create and implement a staff training program
- Perform miscellaneous job-related duties as assigned
- Reports to the Bakery & Pastry Department Manager
- Available to work split-shifts, weekends and some public holidays

Skills, Qualifications & Experience Required

- Valid trade qualifications
- Minimum of five (5) years previous 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

Candidates will be subjected to a police clearance check. Interested applicants should forward their resume and (2) relevant job specific references to:

HLB Bermuda Advisory & Accounting Ltd.
Swan Building, Ground Floor, Mailbox #5
26 Victoria Street, Hamilton HM 12
Email: hr@hlbbermuda.com
Telephone: 400-8909
Closing Date: April 28, 2022



Only short-listed applicants will be contacted
The Supermart Ltd. is an equal opportunity employer