



Butcher Job Description

Job Title	Butcher (fully experienced or trainee apprentice butcher)
Place of Work	Fodder at Great Yorkshire Showground, Harrogate HG2 8NZ
Hours of work	Full-time (working 40 hours over 5 out of the 7 operational days, with additional hours required occasionally). Weekend working is an essential feature of the role.

Salary and benefits

Competitive salary, 6% employer contribution to group personal pension scheme 3% employee contribution, 34 days holiday (including bank holidays), subsidised private healthcare scheme, Life assurance of 4 x annual salary.

Line Manager Head Butcher

Background Information

Fodder is an award-winning farm shop and café in Harrogate with all the profits going to the charitable work of the Yorkshire Agricultural Society. Fodder is 12 years old and celebrates and sells the very best of Yorkshire food and drink, with sales in excess of £3m per annum. www.fodder.co.uk www.yas.co.uk. Our Butchery recently won the Best Butcher in the North Award.

Job Purpose

To help run an efficient, friendly and successful butchery counter. To prepare meat and help sell it, break down the carcass into various cuts and make sausages and burgers plus other ready to cook products.

Principal Duties

Help run a successful Butchery department including;

- Setting up the counter
- Helping and serving customers
- Butchering from full carcass to smaller cuts and making sausages etc
- Being committed to ensuring that Fodder's butchery counter is the best in the UK
- Assisting with stock rotation, cleaning and working safely
- Butchery is changing and we need someone who is creative, innovative and understands the changing customer trends.
- Help prepare all meat requirements for our café and take away.

Work to ensure economical, quality and timely preparation. Observe methods of preparation and storage to ensure meat is prepared in the prescribed manner.

Promote lines to customers to limit waste and utilise seasonal products.

Provide excellent helpful and friendly customer service.

Ensure that we maintain high standards on all areas of the business and meet all legislative requirements including environmental health and food preparation.

This is a physically demanding role, so you must be fit and healthy.

Assist with the daily cleaning and planned maintenance of all butchery premises and equipment, to ensure the highest standards.

Be actively involved in team meetings and developing the butchery

Any other appropriate duties which may be added from time to time.

Person Specification

Desirable Skills and Aptitude

- A passion both for good food and for showcasing and selling amazing Yorkshire meat.
- Excellent people skills and an enthusiastic team player.
- Ability to effectively present meat and respond to questions from customers including advising them on cooking methods.
- Good verbal communication skills.
- Creative and honest.
- Ability to prioritise, manage multiple priorities and meet deadlines.
- Good team working skills.
- The ability to work safely within a busy environment.

To apply for this role please click apply and send your CV and covering to recruitment@yas.co.uk