

## BUTCHERS POSITION AVAILABLE

We are looking for a qualified, full time butcher to start asap.

WAGES NEGOTIABLE

### **The Role:**

You will be responsible for assisting with the smooth day-to-day running of the Butchery Department, ensuring we produce high quality fresh cuts of meat and sausages, across a maximum range, for our customers.

### **Duties will include:**

- Cutting and packaging of meats,
- Cutting, curing and drying of biltong,
- Preparing of specific cuts for customers,
- Advising customers on how to prepare certain meats and
- Sanitizing and cleaning of workspace and equipment

### **To succeed in this position you will need to:**

- Be a self-motivated, punctual individual with a positive “can do”attitude and initiative.
- Be honest, hardworking & reliable to do your part for the benefit of the whole team.
- Have proven Butchery experience with an eye for detail and be able to work within the parameters of a Food safety Program.
- Demonstrate a passion for Butchery and take pride in your work
- Culinary knowledge
- Be a strong relationship builder, team player and problem solver
- Be a strong communicator and customer service skills
- Physical strength and stamina and able to use hand tools, stand or walk for extending periods and lift heavy items.
- Have a good command of the English Language and be able to communicate effectively.

### **Keen to join us?**

Candidates will be shortlisted and interviewed as applications are received, so don't delay apply now with your CV and cover letter and photo of your driver's license to

[sales@elitemeats.co.nz](mailto:sales@elitemeats.co.nz)

Contact: Hendrik Mob: 0210789071