

Butcher

We are a leading, Scottish based, meat primary & production business with an impressive history and reputation for quality, integrity and innovation; working with leading food retailers and delivering excellent customer service & innovative quality products.

Reporting to the Butchery Manager, you will work collaboratively with the production site colleague and management team to

- Cut, trim and prepare animal material to standard defined for relevant stage in production process e.g. prepare specific meat cuts
- Remove bones and cut meat into standard cuts in preparation for market
- Ensure strict adherence to quality, HSE, animal welfare, food safety, hygiene, ethical, product labelling and handling processes
- Follow traceability process and ensure product & labelling integrity at all times
- Drive and deliver necessary processing efficiency through consistent and correct equipment operation

To be successful in this role you will have the following skills and experience:

Previous knife skills required preferably on a pace line. Part of assessment via a block test*

Speaking, writing and understanding basic spoken and written English language. (This is an essential health & safety, traceability and quality control requirement which will be tested as part of the recruitment process)

- Accreditation Food Hygiene equivalent at minimum level 2
- Strong team collaborator
- Learning and implementing new information quickly
- Flexible, adaptable and keen to learn
- Working in a chilled environment
- Quickly, cleanly and efficiently processing food items in production line team
- Attentive to detail
- Basic numeracy skills

Start date: from 17th May 2021

Job Type: Full-time