



Job Title: Butchery Manager	Primary location: Queenslie/East Kilbride/Wolverhampton
Reports to: Factory Manager	Regular collaboration with – production operatives, supervisors & managers, H&S rep, technical team and senior management team

Job Function

To achieve business value, managing the Butchery Department, to drive employee performance and drive excellent customer service.

Main responsibilities

- Maximise team performance, efficiency and yield
- Ensure strict adherence to quality, food safety, hygiene, ethical, product labelling and allergen handling processes
- Ensure adherence to traceability process and ensure product & labelling integrity at all times
- Ensure compliance with company policies and procedures, standards of operation and safe operating procedures
- Drive and meet agreed KPIs.
- Drive necessary efficiency
- Minimise waste and cost
- Ensure strict adherence to all company and legislative requirements
- Develop and retain team members, driving employee engagement
- Develop enhanced and future fit employee skillset
- Drive employee flexibility
- Support trainee development to ensure the ‘next generation’ workforce

Skills required

- Results driven
- Attentive to detail with good strategic ability
- Excellent communication skills at all levels
- Experienced in food production at a senior level
- Powerful facilitator and motivator
- Flexible, adaptable and keen to support others’ development
- Strong general manager
- Accreditation Food Hygiene equivalent at minimum level 3
- Speaking, writing and understanding excellent spoken and written English language. (This is an essential health & safety, traceability, management and quality control requirement which will be tested as part of the recruitment process)
- Good numeracy skills

