

Butcher - Thornton's Sausage Company

Job Summary

Do you have a knowledge of meat cuts and love to help people prepare their tasty dinners? We would like you to join our team as a butcher to assist our customers with choosing the right meat. You will have the chance to use knowledge of preparing meats for cooking to reduce the workload of our clients after purchasing our products. You will also have the opportunity to educate others on the best way to prepare and cook the prime cuts. You will coordinate deliveries and ensure that all of our selections remain unspoiled and of the best quality. You will be provided with training to further your education in the industry.

Responsibilities:

Department Process

- Create and improve systematic processes in the department
- Work with Sausage Production Supervisor on vendor and product selection and pricing.
- Maintain systems to ensure cleanliness, product rotation, accurate ordering and production pars, and overall daily production efficiency
- Responsible for carrying out all HACCP procedures, including assisting in recall procedures
- Maintain accurate transfer and credit logs
- Help provide data to aide in timely price updates and accurate price records
- Maintain a system for grind logs, yield logs, batch and cutting tests.
- Participate in quarterly inventory counts
- Arrange cuts of meat and place them in an attractive manner in the display case so that customers will wish to purchase them.
- Weigh, label and price a variety of cuts of meat for on-demand selections by customers in an efficient manner that keeps customers satisfied.
- Receive deliveries of meat and inspect them to ensure that they adhere to the highest quality standards and are not expired.
- Use skewers, bone knives, twine and other tools to lace, tie and shape roasts so that they are ready for customers to buy and cook.
- Prepare meat into forms ready for cooking using a variety of actions, including boning, tying, grinding, cutting and trimming to make it easier for customers.
- Educate customers on different selections and types of poultry, pork, beef and fish to help them decide what to purchase.
- Rotate products to reduce the chance of any meat spoiling to reduce waste and loss of profits.
- Maintain and clean the meat preparation counter to reduce the risk of food contamination and adhere to food safety guidelines.
- Prepare, Complete and submit production documentation, logs and forms in a timely manner

Communication

- Track and respond to customer and internal requests for special orders
- Attend Daily Team Meetings
- Communicate new item information to all impacted staff: provide written product information for staff and customer reference

Receiving and Stocking

- Ensure proper ordering, receiving, and product rotation practices as per HACCP and internal policies
- Review invoices for accuracy, note discrepancies, damages and price changes
- Coordinate returns and credit requests with FOG
- Track all losses and minimize shrink
- Ensure that all storage areas are clean, organized, and safe at all times

Ordering

- Place daily orders for fresh meat efficiently and on time, using established procedures
- Maintain appropriate inventory levels to maximize turns and minimize out-of-stocks
- Maintain complete and accurate order records.
- Create and update order sheets as needed
- Adjust inventory as needed for holidays and promotions
- Communicate supplier issues and shelf/product needs to Sausage Production Supervisor

Other duties as assigned

- Attend department, storewide, and other team meetings
- Perform other tasks as assigned by Manager

Qualifications:

Essential

- Ability to butcher produce sausage and teach others
- Experience and product knowledge of natural foods
- Ability to foster staff input in order to better the department

Functional

- Ability to stand, bend, stoop, reach, squat, and walk for extended periods of time per shift
- Bend and lift loads, not to exceed 50 pounds. Push and pull carts weighing up to 100 pounds
- Repetitive use of hands for grasping, pushing, pulling, and fine manipulation
- Environmental exposure to extreme temperatures (coolers, ovens, freezer, outdoors, etc.)
- Ability to operate restaurant and bakery equipment

Preferred

- Independent and self-motivated
- Serve Safe Certified
- Ability to manage multiple demands, and oversee task completions,
- Ability to lift 80 lbs. repeatedly, and work in cold, damp conditions for several hours
- English proficiency, multilingual is a plus
- Computer proficiency
- Demonstrated ability to work with customers and co-workers from various cultural backgrounds

Wages and Work Load:

- Part Time / Full Time
- \$17.50 - \$26.50 hr.
- Schedule is flexible and determined on weekly production

Eligible Candidates should contact and forward documents to: thorntonsausageco@gmail.com