



MICHAEL I HOLDSWORTH LIMITED

JOB DESCRIPTION

Department:	Butchery
Location:	Tideswell Depot
Job Title:	Butcher
Accountability:	Butchery Manager
Purpose of Post:	To prepare fresh meat, meat products, poultry and game to be sold by the company to its customers

Main Responsibilities:

- Working with the Butchery Team to produce required cuts and joints according to customer orders
- Pack meat orders appropriately
- Receive deliveries and check against relevant orders
- Completion of goods-in records
- Comply with Compulsory Beef Labelling & Country of Origin Scheme requirements
- Ensure correct storage, labelling, rotation and temperature of stock is maintained

HACCP Procedures:

- Ensure that the highest standards of hygiene & safety are achieved in the butchery and maintained at all times
- Ensure butchery equipment and butchery preparation area is left clean and tidy at the end of each working day and that this is recorded in the cleaning schedule/log
- Ensure all appropriate safety protection clothing and equipment provided is worn and used at all times

This is a description of your duties and responsibilities at the present time, however this is not an exhaustive list and other duties may be required in line with the current and future needs of the business.

Person Specification

- **Good knowledge, experience and associated skills in butchery and associated legislation**
- **Level 2 Food Safety and Hygiene qualification**
- **Understanding of HACCP systems**
- **Ability to multi-task and work to deadlines**
- **Willingness to undertake further training**

I have read, understood and accept this Job Description

Employee Name:

Signature of Employee:

Date:

Signature of Manager:

Date: