



Deputy Head Butcher Job Description

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| Job Title | Deputy Head Butcher |
| Place of Work | Fodder at Great Yorkshire Showground, Harrogate HG2 8NZ |
| Hours of work | 40 hours per week working 5 out of 7 operational days of the week with additional hours in mornings/evenings as required. |
| Line Manager | Head Butcher |
| Salary and benefits | Competitive salary, 12% employer contribution to group pension scheme 3% employee contribution, 34 days holiday (inc. bank holidays), 24/7 access to an Employee Assistance programme and GP helpline for you and your family, subsidised private healthcare scheme, Life assurance of 4 x annual salary, Staff discount, 2 free social events per year and uniform provided. |

Background Information

Fodder www.fodder.co.uk is an award-winning farm shop and café established over twelve years ago. Fodder has a loyal customer base and is well known for quality produce and customer service. The only farm shop and café in the UK where all profits go towards funding the work of a registered charity; the Yorkshire Agricultural Society.

Passionate about Yorkshire, its farmers and local producers; Fodder, supports and sells only the very best. Our shelves are stocked with food and drink from over 430 farmers and producers, with 85% of what is sold and served coming from Yorkshire. We recently won North of England Butchers' Shop of the Year.

Job Purpose

To assist in all aspects of running a successful, award winning, customer focused butchery department. To be a strong manager, to help train and motivate the butchery team to ensure they are knowledgeable and passionate about the products we serve. To ensure outstanding customer service standards are always achieved as well as offering full product availability. To help create and promote exciting new products and move the business forward.

Principal Duties

- To assist the Head Butcher in running a successful butchery department and to be the manager in their absence.
- To help launch and run Fodder's exciting new online butchery business. To help expand the product range including new product ideas and to ensure, efficient organisation and a consistently quality operation from preparation to packing and despatch.

- Be focused, energetic and practical ensuring good time management to achieve results and sales.
- Provide excellent, friendly, helpful customer service. Be prepared to go above and beyond to ensure high standards are consistently. Confidently answering enquires about products and offering cooking guidelines.
- Stay current with legal legislation regarding food production including all aspects of food safety and allergen advice and the new 'Natasha's Law' legislation.
- Follow correct methods of preparation and storage to ensure meat is prepared in the appropriate manner and follow recipe specifications.
- Liaise with the Fodder chefs and supply all the meat requirements for our café and takeaway.
- Plan and launch new products and ideas for both the butchery counter and butchery online.
- Liaise with the Head Butcher to ensure ordering is efficient and cost effective including negotiating with suppliers.
- Ensure that all aspects of EHO, health and safety, fire and other legislation is adhered to and to work in a culture where safety and food hygiene is a priority.
- Ensure all relevant paperwork and tasks are completed and are kept up to date.
- This is a physically demanding role, so you must be fit and healthy.
- Be a proactive member of the Fodder management team, enjoy working with colleagues from across the business.
- Become a Fire Warden and First Aider for Fodder
- Any other appropriate duties which may be added from time to time as Fodder continues to grow.

Person Specification

Desirable Skills and Aptitude

- Previous experience as a Butcher is essential for this role.
- Excellent management skills.
- A passion both for good food and for showcasing food from Yorkshire.
- Excellent customer service and sales skills.
- Ability to effectively present meat and respond to questions from customers including advising them on cooking methods, ingredients, and allergen information.
- Good communication skills.
- Computer skills – ability to use Word, Excel and EPOS systems (Training will be given)
- Ability to prioritise and manage stressful situations effectively.
- Be positive and have a proactive 'can do' attitude.
- The ability to work safely and efficiently within a busy environment.

To apply for this role please click apply and send your CV and covering letter to recruitment@yas.co.uk