



Job Title: Assistant Butchery Manager

Salary: Competitive

Location: Shirehampton High Street, Bristol

Type: Full Time

Hours: Monday - Friday but must be flexible with the needs of the business; Every other Saturday working

About Us:

We are a family-run butcher shop with a long-standing tradition of providing high-quality meats and exceptional customer service, which is now part of a larger food wholesale company.

The shop is known for its friendly atmosphere and commitment to excellence, and they are now looking for an Assistant Butchery Manager, to grow the wholesale side of the business.

Role Overview

To support the Fresh Meat Manager with the general running of the wholesale meat department and support the business in buying and selling of fresh meat, building rapport with customers and assisting in the butcher's shop, deliveries, invoicing and managing stock on a daily basis.

Key Responsibilities Include:

- Manage customer base, promoting company products and identifying opportunities to upsell.
- Order capture, ensuring products are keyed accurately.
- Build effective customer relationships.
- Visiting customers as and when required.
- Responsible for assisting the Fresh Meat Manager in the purchasing of all meat stock and fully managing the process in his absence.
- Take delivery of fresh meat ensuring temperatures are in line with company CCP's and update the stock on the system.
- Deliver on sales targets through effective up-selling, cross selling and maintaining of existing product range purchased.
- Assist with order picking, deliveries, assisting in the shop and meat preparation as and when required.
- Be a member of the HACCP team raising any meat quality issues or changes to the meat process to the HACCP Team leader.

- Responsible for ensuring internal and industry quality standards and initiatives are met and adhered to that are related to the meat department.

Skills & Attributes

Ideally you will have experience in the food industry, for example a Chef, Fish Monger, Food Shop Manager or similar.

You will also be expected to have the following skills:

- Experience of working in sales with knowledge of the food industry.
- Experience of managing people in a high-pressured environment.
- Have a general understanding of meat cuts.
- Target driven and comfortable taking orders and selling to customers.
- Proficient computer skills.
- Friendly, helpful, disposition with excellent customer service skills. Ease of building rapport with others.
- Highly organised with the ability to work under pressure and to deadlines.
- Excellent verbal and written communication skills.
- Ability to work alone with minimum supervision as well as part of a team.
- Has an understanding of the company's quality requirements / standards, policies and procedures.

Benefits:

- 25.5 days holiday + Bank Holidays
- Workplace Pension Scheme
- Life Assurance Scheme – enrolment from day 1 of employment
- Income Protection Scheme – enrolment from day 1 of employment
- Access to Employee Health Assured Program (EAP)
- Staff discount on company goods