

Butcher

We have an exciting opportunity at Lewis Pies and Pasty. We are currently looking for a butcher to join our team based in Swansea. The successful candidate will join us on a full time, permanent basis and will receive a competitive hourly rate.

Demonstratable experience is required, although you don't need formal qualifications, you will need to display your skills.

The main purpose of this Butcher role is to ensure all product is inspected at butchers' station and processed within the timescales given to meet demands of the plan in other stations of production.

Key responsibilities of our Butcher:

Ensure all equipment and machinery being used is processing product to the required standard.
Must have strong communication skills to liaise with line managers and other aspects of production to meet targets.

Ensure any deviations from the agreed specification with regards to primal quality are immediately brought to the attention of the Line manager and Quality team.

Ensure product yields are met while not compromising on quality.

Must be confident handling and running machinery alone.

You will need to follow the traceability process and labelling and bring ideas forward to minimise waste in any way possible.

Must have excellent hygiene and competence with completion of paperwork.

You will need to assist management when training new staff.

Ideally would like someone who has experience on different cuts to improve and bring better value and quality to existing products whilst also minimising costs.