



Butcher Assistant

We are looking for a kind individual who is passionate about good food and the people who eat it. Applicants must have a positive attitude and creative problem solving skills when working in the butchery and serving Swamp Customers. Be ready to work hard and have fun!

Essential Functions:

- Assists Head Butcher in breaking down animals: cut, bone, trim & grind different meat cuts
- Keeps meat cases stocked with attention to effective displays
- Follows recipes accurately and efficiently
- Adheres to meat storage safety and quality regulations
- Keeps workspace and equipment clean in accordance with sanitation standards
- Treats customers and co-workers with courtesy and respect
- Takes initiative to help any area of the business if possible
- Does whatever it takes to make every guest's experience a great one

The Success Patterns for this position are:

- Able to work safely around hot ovens, heavy equipment, and sharp objects
- Has intermediate knife skills
- Is knowledgeable about meat, farms and enjoys teaching customers importance of quality
- Can handle multiple tasks at one time
- Has good problem solving skills, is hard working, and pays attention to details
- Is able to take direction, work independently and as a member of a team
- Communicates professionally in person and on the phone
- Can maintain high energy during the entire shift
- Self-motivated and enjoys learning

Physical Demands

- Must be able to relocate up to 65lbs
- Bending, stooping, walking and standing for long periods at a time
- Working in an often hot or cold environment
- Must be able to ascend/descend stairs throughout the day

Compensation

- Starts at \$10 per hour (plus tips) and advances based on performance
- Requires a flexible schedule including evenings, weekends and holidays.

- Benefits include 20% discount and free shift meals.
- Wage increase available if exceeding requirements.