

We are hiring...

BUTCHERY MANAGER

FULL TIME | WEEKEND WORK

We are looking for a butchery manager who will be solely responsible for the running of our butchery counter at Cobbs Hungerford;

Applicant requirements:

- Counter management, maintaining fresh, enticing counter displays.
- Knowing your cuts, and how to butcher skilfully - we are traditional butchers, and break down all animals from scratch.
- Dry ageing- we dry age as much of our beef as possible.
- Understanding the importance of the provenance of our meats.
- Costings and margin control, achieving sales, margin and wage budgets.
- Using computer systems for stock take input, promotions, labels, pricing ect.
- Customer service and continued training, and management of your team.
- All aspects of health and safety and EHO.
- Rota management.

The role of butchery manager is full time- up to 48 hours per week, over 5 days. Our shifts may vary depending on rota requirements and these shift patterns will sometimes have to increase during busier times like Christmas, Easter and Bank Holiday Weekends.

Interested?
SEND US YOUR CV
AND COVERING
LETTER

We look forward to hearing from you, good luck!



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