Amazing Work Culture. Fun Team Environment. Management and Owners that Care. Guests that Feel Like Family. Bustling Activity. Fresh-Local Produce. Scratch Baked Items. House Made Sausages to Pulled Pork Sandwiches. Passionate Food Culture. Farm to Table. Better When Shared. Lepp Farm Market!

At Lepp Farm Market we are all about extraordinary food and people (and rumor has it, we do a great job at finding both). We've got the food, and now we are looking for more great people! If this lines up with what you are passionate about in the workplace, then Lepp Farm Market has the job for you!

We are currently looking for a highly motivated person, skilled in the trade of full carcass butchery to join our meat room. What makes us unique? We are the farmer! Our beef, chicken and pork come from our own farms; we butcher them, ourselves, onsite, for our guests to see.

Our Performance Expectations

- -breaks down meat for a full service meat case- nothing is block ready
- -full carcass butchery
- -completes custom cut orders
- -maintain cleanliness of the meat room
- -gives input; opportunities to be creative with in house value added products
- -eager to learn and takes direction well
- -can easily lift 50lbs or more

Successful Butchers

- -obtains their Level One Food Safe within 3 months of hire
- -has a culinary or butchery background
- -customer service experience
- -works a rotation of different shifts, including weekends

Personal Characteristic of Successful Butchers

- -passionate about great local food and service
- -well organized and multitasks under pressure
- -self-motivated
- -high level of integrity and respect for others
- -works well independently or in a team environment

Does this sound like the type of work environment you would thrive in?

To apply go to http://www.leppfarmmarket.com/careers/ to apply for the position of "Butcher/Meat Cutter." Please include a brief cover letter explaining why you would be a great addition to the Lepp Farm Market Team! For best results, apply in person and ask for our Meat Manager Jason.