

Market Butcher



ROLE DESCRIPTION

The Market Butcher position at Lepp Farm Market is a master at nose-to-tail butchery, working as part of the Meat Team. Market Butchers are passionate about all things meat while possessing a high level of integrity that shows in their work. As a part of the Lepp Farm Market family, Market Butchers fully participate in living out our Core Values and furthering our LFM purpose.

Lepp Farm Market Core Values:

- Win as a Team
- Work Passionately
- Respect for All
- Fanatical Daymakers

Lepp Farm Market Purpose:

- To be the Best Place to Work and the Best Place to Shop.

ROLE DUTIES AND RESPONSIBILITIES:

- Receiving whole carcasses from delivery
- Properly breaking down entire carcasses with precision cutting for pork, beef, lamb, chicken and turkey
- Displaying cuts of meat in the full-service case
- Working safely within Food Safe and HACCP guidelines
- Exhibit great communication skills both with guests and fellow team members
- Answering guest questions, fulfilling custom cuts, and problem solving for our guests
- Contribute to fresh product development ideas

CERTIFICATIONS/QUALIFICATIONS:

- Foodsafe Level 1 - Required to obtain within 3 months of hire
- First Aid Level A (CPR/AED) (optional)
- Relevant meat-cutting or culinary experience (optional)

WORKING CONDITIONS/REQUIREMENTS:

- Demonstrates proper MSI lifting techniques to reduce risk of injury
- Maintains a clean and safe working environment including shared workspace and common areas
- Work in the refrigerator and freezer required
- Use of personal hearing protection is strongly encouraged when using machinery

REPORTS TO:

Meat Manager