



## Butcher

**Closing Date: 14/08/2021**

### Description:

Deckers Group are currently recruiting for an experienced Butcher to join the team based in Rochdale.

This is a genuine opportunity to join a long established, expanding commercial butchers.

### Responsibilities:

In this role you will work around 40 hours per week with early starts (around 5am), but early finishes and some Saturday working (and overtime when required) in our state-of-the-art facility in Castleton Rochdale.

You will have experience in commercial butchery, be able to work under pressure and to deadlines whilst maintaining quality control.

You will be a team player with a focus of getting the job done.

Main Responsibilities include:

- Responsible for preparing meat including from carcass and other fresh produce to Decker's specifications without supervision.
- Working on strict timeframes to ensure orders are fulfilled in time.
- Ensuring quality of all fresh produce is maintained to Decker's high standards
- Carrying out daily equipment checks to ensure high level of maintenance, health and safety and food safety

You will come to us with:

- High level meat knowledge of all species and cuts.
- Must be able to work as a part of a flexible team, follow instruction and use own initiative.
- Experience of working to deadlines in a fast-paced working environment.
- Knowledge of food health and safety, batch coding and traceability.

### Benefits:

Generous staff discounts in our wholesale and retail businesses and a truly supportive team environment.

### Details:

Rate of Pay: Competitive

Working Hours: TBC

Contract Type: Full Time, Permanent

If you're interested in this role, please contact:

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