

## **Butchery Senior Staff**

- Job title : Butchery Senior staff
- Number of position: 02
- Diploma: CAP, BTP or equivalent
- Experience: 5 years minimum
- Gender: Male
- Age: 25 to 45 years
- Language: Arabic/English
- Contract term: Unlimited duration, 2 months notice period
- Probation Period: 3 Months
- Annual Leave: 30 days
- Ticketing: 1 ticket / year to home country
- Accommodation: Suitable accommodation Provided by the company
- Medical: Company local Medical coverage provided
- Transportation: Provided by the company
- Other Benefits: KPI based evaluations in line with company policy
- Weekly Hourly Regime: 48 H
- Salary: 700 \$

### **Job Description:**

We are looking for a dedicated and experienced Senior Butchery Staff to oversee and manage our butchery operations.

The ideal candidate will have extensive knowledge of meat processing, cutting techniques, and inventory management.

You will be responsible for ensuring the highest quality of meat products, maintaining hygiene standards, and leading a team of butchers.

Your role will involve coordinating with suppliers, managing stock levels, and ensuring customer satisfaction through excellent service and product quality.

You will also be expected to train and mentor junior staff, ensuring they adhere to safety and quality standards.

Strong leadership skills, attention to detail, and a passion for the food industry are essential for this role.

You will play a crucial role in maintaining the reputation of our butchery section and ensuring it operates smoothly and efficiently.

If you have a proven track record in butchery management and are looking for a challenging yet rewarding position, we would love to hear from you.

### **Responsibilities:**

1. Oversee daily butchery operations
2. Ensure quality and safety standards are met

3. Manage inventory and stock levels
4. Train and mentor junior staff
5. Coordinate with suppliers for meat procurement
6. Maintain hygiene and cleanliness in the work area
7. Develop and implement efficient work processes
8. Ensure customer satisfaction with products and services

- **Requirements:**

9. Proven experience in butchery management
10. Strong knowledge of meat processing and cutting techniques
11. Excellent leadership and team management skills
12. Ability to maintain high hygiene standards
13. Good communication and interpersonal skills
14. Attention to detail and problem-solving abilities
15. Ability to work in a fast-paced environment
16. Basic computer skills for inventory management