

Career opportunities at



when reputation counts

Butcher

9th February 2010

Devonport, TAS

We are presenting a flexible opportunity for an enthusiastic and fully qualified butcher to join our friendly and high-performing team in [Devonport](#). This role will suit a person with an eye for detail and high standards of food safety and hygiene.

Key Responsibilities:

- ★ Preparing meat for sale by removing bones, trimming fat and cutting meat to shape and size;
- ★ Taking customer orders over the phone and counter;
- ★ Assisting butcher in preparing meat cuts, marinating and seasoning;
- ★ Assist in operating filling machines, smoking chambers, cooking kettles and vats;
- ★ Assisting in the operation of machinery to grind, mix, mince or tenderise meat;
- ★ Packing and wrapping meat;
- ★ Maintenance of pricing and labeling of products.

Knowledge, skills and qualities: Awareness of OH&S and Food Safety requirements ★ Awareness of HACCP food safety program and the “cold chain” process in particular ★ Enjoy practical and manual work ★ Have good hand-eye coordination ★ Ability to do quick and accurate work with hands ★ Good communication skills ★ Accurate with an eye for detail ★ Good time management and organisational skills ★ Motivated and Reliable ★ Customer focused ★ Ability to work in a team environment.

Forward your covering letter and resume to:

[Peter Best –Branch Manager](#)

[PO Box 219 Devonport TAS 7310](#)

OR pbest@pfdfoods.com.au

Opportunity ends on [Wednesday 17th February 2010](#)

The company requires existing employees to advise their respective manager of their intent to submit an application prior to doing so. We are an Equal Opportunity Employer

PFD Values ★ Customer Focus ★ Respect ★ Passion ★ Simplicity ★ Leadership