

JOB DESCRIPTION

Job Title	Meat Cutter	Department	Meat
FLSA Status	Non-Exempt	Reports To	Meat Manager
<input type="checkbox"/> Fulltime	<input checked="" type="checkbox"/> Part-time	Hours	30
Date Created		Approved	

Primary Functions: The Meat Cutter is responsible delivering the highest level of customer service and satisfaction by trimming and preparing standard cuts of meat per department guidelines.

Essential Functions

- Uses all knives, power equipment per safety procedures and maintains a safe and clean working environment to ensure compliance state, federal and OSHA safety and sanitation regulations.
- Processes and packages all beef, pork and poultry items.
- Wraps, weighs, and prices all merchandise based on pricing standards and stocks displays according to department guidelines.
- Orders, receives, and inspects meat upon delivery to maintain cold chain and meat quality.
- Adheres to all rotation for dated and undated products both in the display case and storage cooler.
- Greets and takes orders from customers.
- Any other duties as assigned.

Competencies

The Meat Cutter must be self-motivated, flexible, conscientious, organized, and have a good attention to detail. Also, must have good interpersonal and communication skills, and interface well with management, co-workers, and the public. The Meat Cutter must have full knowledge of butchery/meat cutting and food safety regulations.

Education and Experience

- Minimum 18 years of age
- High School Diploma or equivalent
- 1+ years' experience in Meat cutting
- Microsoft Office proficient

Physical Requirements

- Ability to be work in temperature controlled environment with standard temperature of 38-45 degrees.
- Ability to be in a stationary position and/or move about for various intervals
- Ability to utilize the phone (requiring auditory and verbal senses)
- Ability to utilize scales and systems for various intervals (requiring finger dexterity/visual acuity)
- Ability to reach bend, balance, lift and transport various objects
- Ability to push, pull, grasp and use cutting and sawing motions for extended periods of time
- Ability to lift up to 70 lbs.
- Ability to travel independently (via plane/car)
- Regular and predictable attendance

Disclaimer

Nothing in this job description restricts management's right to assign or reassign duties and responsibilities to this job at any time. This description reflects management's assignment of essential functions; it does not exclude or restrict the tasks that may be assigned.