



**Title:** Butcher

**Reports to:** Meat Department Manager

**Job Duties:** The Butcher operates as part of a cohesive butchery team operating seamlessly as part of wholesale and retail butcher operations. The Butcher uses his / her creativity, communication, customer service skills to create a destination worthy meat shop and store.

*This is an opportunity for a passionate and experienced individual to break new ground in whole animal butchery. The Butcher plays a key role in providing a unique retail and wholesale customer experience.*

**Responsibilities also include:**

1. Maintains health code standards; sanitation certification
2. Overall cleanliness of the shop.
3. Merchandising and product displays per store standards
4. Becomes proficient with primal, sub primal and retail cuts as well as their preparation.
5. Takes ownership and responsibility for directing the energy, sales, and service focus of every shift worked.
6. Participates in annual and daily shift planning for our shop and then works to implement those plans.
7. Promotes effective communication between the retail and wholesale operations as well as café, and grocery.
8. Participates in hiring, training, coaching, and development of staff.
9. Complies with Managerial expectations; works 2-4 shifts actively coaching and teaching behind the meat counter.
10. Is willing to make at least a 3-year commitment to the Local Foods meat team.

**Requirements:**

- Loves to sell, and has a proven track record in sales.
- Creates a positive and fun work environment.
- Has an extended knowledge of specialty foods and food care.
- Has strong high-volume foodservice work experience with preference given towards specialty food experience.
- Has experience with cost control in food and labor cost.
- Is extremely well organized; can deal with multiple tasks at the same time; has excellent follow-through skills.
- Is comfortable following established system, adapting to changes, and solving problems on the fly
- Professional verbal and written communication skills

**Local Foods** is Chicago's first wholesale distributor and retailer of strictly local foods from the Midwest's best farmers. We source and deliver the finest farm foods to consumers, restaurants, grocers, schools and institutions. Through our one-of-a-kind Bucktown public market and butcher space, we bring the stories of producers to life. We started Local Foods to simplify the way Midwestern farmers' products are brought to market, and to make the best tasting local foods easy and accessible.