



## ASSISTANT MEAT MANAGER ROLE

**Location:** McKenzie Corner, 1286 McKenzie Ave., Victoria, BC V8P 5P2

### THE ROLE

As the Root Cellar continues to grow exponentially, we are looking to add a full-time Assistant Meat Manager to our McKenzie Corner team. Our meat market is focused on local, sustainable, top-quality meats, free of fillers, antibiotics, and hormones. Our butchers are experts at their craft, and are continuously pushing our boundaries for innovative ways to cut, process, and display our products.

As our Assistant Meat Manager, you'll be an up-and-coming leader in the making who is as enthusiastic about good food and good people as we are. You'll be an integral member of our management team, leading our meat department team by example, and supporting our Meat Manager to build an effective, happy, and cohesive team. You share our eye for detail, our focus on continuous improvement, our uncompromising commitment to quality, and you're excited to put our values to work.

### WHO WE ARE

Growing up in British Columbia, the family root cellar was a place in our homes where we could always find good quality, garden grown, fresh & preserved foods. Our family owned market operates with a local focus, always buying from as close to home as possible to provide the communities of Victoria with the same.

We are more than your average grocery store, and our leaders are more than your average department managers. We're a family business, and we're selective about who joins us. Our bottom line is that we care a lot... about the products we offer, our customers, and our Root Cellar family. We put that care into action by providing a comprehensive leadership salary and benefits package with great benefits (including vision + dental), development support and opportunities, and a 20% discount in our stores.

### WHAT YOU BRING

- 2+ years of experience in a related role (meat cutting experience).
- Experience in a supervisory or management role a plus.
- Experience in sausage-making and/or creating recipes for specialty in-house products a bonus.
- Strong business sense + proven track record of positive results.
- Excellent collaboration, communication, and organizational skills.
- A passion for food and a love for fast paced work environments.

### TO APPLY

Interested? Send your resume to [careers@reimagineetwork.ca](mailto:careers@reimagineetwork.ca).

We can't wait to meet you!