



## FULL-TIME BUTCHER/MEAT CUTTER

**Location:** Oxford Corner, 271 Cook St, Victoria, BC V8V 3X4

### WHO WE ARE

*The Root Cellar Village Green Grocer  
is your fresh & innovative destination market  
for extraordinary food experiences.*

We are a market amongst many, but our business model stands alone by providing an experiential shopping atmosphere driven by a passion for sustainability, and a locally focused purchasing philosophy. We are a family business, founded in 2008 with a firm stance behind our motto 'farm fresh, dirt cheap, delicious' and a drive to brighten every customer's day has resulted in our little market becoming a bustling community hub, now providing Vancouver Island's largest selection of organic, local and conventional produce, a full service butcher and deli, artisanal grocery, dairy & breads, and an extensive selection of bulk food items.

### THE ROLE

We are looking for a Full-Time Butcher/Meat Cutter Supervisor to join our Chop Shop Team! Our meat market is focused on local, sustainable, quality meats sourcing from a wide range of Island producers. We take pride in ensuring all our products are free of fillers and are hormone & antibiotic free. Our butchers are masters of their craft, and our recipes are created in house using the finest ingredients.

Our successful candidate will be responsible for assisting the Meat Department Management Team in overseeing aspects of the daily operations including delegating tasks, training & developing staff, modeling & enforcing store policies and providing exemplary customer service.

#### WHAT YOU'LL DO:

- Cut, trim, break down and prepare standard cuts of meat according to specifications using knives and power tools.
- Ensure product quality, quantity, freshness, and presentation meet our high standards.
- Prepare special orders as per customer requests.
- Assist the Meat Department Management Team in motivating, training, and developing staff.
- Lead by example to uphold all company policies and procedures.
- Provide exceptional customer service to all Team Members, customers, and vendors.
- Ensure display cases are stocked with adequate product levels and properly rotated.
- Ensure department equipment and tools are well maintained and fully operational.
- Keep work area clean, organized, and free of safety hazards.
- Follow all department procedures for compliance with Food Safe handling practices.

## OUR IDEAL CANDIDATE COMES EQUIPPED WITH:

- A passion for working with food and a love for fast paced environments.
- Experience with food preparation in a retail or culinary environment.
- The ability to work in a fast-paced, multi-tasking environment.
- A positive, team-oriented attitude and exceptional customer service skills.
- Previous knowledge of meat department operations is an asset.
- A commitment to follow all workplace and food safety policies and practices to ensure a safe work environment.
- The physical ability to perform repetitive tasks, stand for long periods of time, work in a cold environment, and lift 25-50lbs.
- Full-time availability and a flexible schedule including mornings, evenings, and weekends.
- Excellent verbal communication skills.

## THE DETAILS:

This is a full-time position commencing promptly. This role is entitled to competitive wages, a culture of Teamwork, Collaboration & Continuous learning. As well as a 20% In-store discount on purchases.

If you are interested in applying for this career opportunity, please submit your resume and cover letter.

We look forward to meeting you!

*\* applications received without a cover letter will not be considered.*