

MACKNADE

JOB DESCRIPTION

Post: **Skilled Butcher**

Department: **Butchery**

Our Butchery Ethos

At Macknade, we believe that exceptional meat starts with exceptional farming. We celebrate provenance, support British farmers who prioritise animal welfare and regenerative practices, and champion the principles of whole carcass butchery.

Our Butchers play a vital role in bringing this ethos to life, transforming outstanding raw ingredients into exceptional products while helping customers understand the story behind every cut. Through skill, passion, and knowledgeable service, they ensure the integrity of our products is preserved from farm to fork.

Role Purpose

This role sits at the heart of the Macknade butchery experience, combining traditional craft butchery skills, whole carcass preparation, and exceptional customer service. We are looking for a skilled butcher with a genuine passion for their craft, an appreciation of sustainable and ethical farming practices, and a commitment to helping customers understand and value the quality of our products.

As a skilled Butcher, you will work with carefully sourced, high-welfare livestock, including Pasture for Life certified meat, transforming whole carcasses into premium retail cuts, value-added products, and displays that showcase the very best of British butchery.

You will act as an ambassador for the Macknade ethos, sharing your knowledge and enthusiasm with customers and colleagues, promoting provenance, sustainability, animal welfare, and exceptional eating quality at every opportunity.

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Key Responsibilities

Skilled Butchery & Product Preparation

- Demonstrate, or be willing to learn whole carcass butchery skills across beef, lamb, and pork.
- Break down carcasses efficiently and accurately, maximising yield while maintaining exceptional quality standards.
- Prepare and present retail cuts to a consistently high standard of craftsmanship and presentation.
- Produce value-added products including sausages, burgers, marinades, kebabs, and seasonal specialities.
- Maintain excellent knife skills and safe working practices at all times.
- Minimise waste through skilled carcass utilisation and a thorough understanding of product yields.
- Ensure all products reflect the quality and standards expected of the Macknade butchery.

Product Quality & Provenance

- Champion the principles of traditional craft butchery and the importance of whole carcass utilisation.
- Develop a thorough understanding of the provenance of the meat sold within the butchery.
- Promote Macknade's commitment to high welfare, regenerative agriculture, and Pasture for Life farming systems.
- Ensure all products are prepared, displayed, and sold in a manner that reflects their quality and story.
- Take pride in maintaining exceptional standards of freshness, presentation, and consistency.

Customer Experience

- Deliver outstanding customer service, engaging confidently and enthusiastically with customers throughout their Macknade experience.

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- Share knowledge of cuts, breeds, farming methods, provenance, and cooking techniques to help customers make informed purchasing decisions.
- Inspire customer confidence by offering preparation advice, cooking recommendations, and meal solutions.
- Build meaningful relationships with customers through genuine passion, expertise, and service.
- Actively promote the values and ethos of the Macknade butchery, ensuring customers understand what makes our products unique.
- Accurately process customer transactions and support the smooth operation of the retail counter.

Counter Management & Merchandising

- Maintain counter displays to the highest standards of presentation, stock availability, and cleanliness.
- Ensure products are attractively merchandised and clearly labelled.
- Monitor stock rotation and freshness to minimise waste and maximise quality.
- Support stock takes and inventory management activities.

Food Safety & Compliance

- Maintain and adhere to all HACCP procedures and food safety standards.
- Ensure all monitoring, recording, and compliance requirements are completed accurately.
- Maintain the highest standards of cleanliness throughout the butchery.
- Comply fully with health and safety legislation, company policies, and food hygiene requirements.

Team Contribution

- Participate positively in staff meetings and training activities.
- Share skills and knowledge with colleagues to help develop the craft butchery capabilities of the wider team.
- Support the Macknade vision, ethos, and values in every aspect of the role.

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- Demonstrate positive personal and professional behaviours in line with the Staff Code of Conduct.
 - Undertake any additional duties reasonably requested by management.
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Skills, Knowledge & Experience

Essential

- 5 years proven experience in butchery.
- Advanced knife skills and strong technical butchery ability.
- Excellent understanding of carcass breakdown, seam butchery, yield management, and product preparation.
- Passion for traditional craft butchery and the preservation of butchery skills.
- Strong appreciation of high-welfare farming, sustainable agriculture, and quality food production.
- Excellent customer service skills with the confidence to share product knowledge and engage customers.
- Ability to work efficiently while maintaining exceptional quality standards.
- Strong communication and organisational skills.
- Excellent attention to detail and pride in workmanship.

Desirable

- Experience in whole carcass butchery, or the willingness to learn.
 - Experience working with Pasture for Life, native breed, organic, or high-welfare meat products.
 - Experience producing value-added butchery products.
 - Food Safety or HACCP qualifications.
 - Previous experience in a premium retail, farm shop, or artisan food environment.
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Personal Attributes

The successful candidate will be:

- Passionate about butchery.
 - Enthusiastic about working with exceptional quality meat.
 - An advocate for provenance, sustainability, and ethical food production.
 - Customer-focused and confident in sharing knowledge.
 - Proud of their craftsmanship and attention to detail.
 - A positive team player who leads through example.
 - Committed to maintaining the highest standards in every aspect of their work.
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