
COBBS FARM CO

THE BEST OF LOCAL & BEYOND

Butchery Assistant Manager – Cobbs Farm Co Ltd

The Group

We aim to inspire, provide and produce the best of local and beyond. We are passionate about our food, coffee and great customer service. Established in 2007, the Group now operates 7 farm shops with a combined turnover of nearly £8m. Our shops offer easy access to; fresh local produce and the best staple and culinary delights. Our flagship stores have a restaurant / café and Cobbs Farm Shop has its own production kitchen, which provides freshly made produce for the rest of our sites. The Group continues to grow both at its established shops and with new shop openings, centred in South East England within the next few years.

The Job

An exciting opportunity to be part of an already established business and to be a KEY person to within the team. You will help management oversee the day to day running of the butchery counter, also ensure your team are continuing the work and standards set by the company.

Being a butchery assistant manager is varied, demanding but enjoyable. Having a passion for good food and a solid butchery knowledge will be key when working with your manager and other staff members at Cobbs Farm Co.

Key responsibilities:

- Daily running of the butchery counter and maintaining a fresh, enticing counter displays
- Knowing your cuts, and how to butcher skilfully
- Understanding the importance of the provenance of our meats
- Taking responsibility when the manager is not there and being able to manage and instruct other members of the team
- Ordering stock
- Monthly stock takes and inputting these results onto computer systems
- Updating the computer system when needed: Promotions, labels ect
- Liaising with senior management on a regular basis
- Customer service, and dealing with difficult situations when they arise
- All aspects of health and safety and EHO

What sort of hours will I work?

The role of butchery assistant manager is full time- up to 45 hours per week, over 5 days. Our shifts may vary depending on rota requirements and these shift patterns will sometimes have to increase during busier times like Christmas, Easter and Bank Holiday Weekends. You will also be expected to do extra shifts during holiday cover for other butchery members, but you will get this time back as time in lieu. Weekend work is essential in this industry.

What's the best bit about being a Butchery Assistant Manager for Cobbs Farm Co?

The best thing about being a butchery assistant manager is once you have been given thorough training, your job will be very varied. We encourage creativity and independence within Cobbs Farm Co and want our managers to take charge of their departments.

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And the worst (if that's such a thing!?)

Our butchery team is small, and at times can get extremely busy, so the pressure is on to ensure you always keep your counter full and fresh. Due to our size, we also expect all our members to travel to other sites to help during holiday cover or sickness cover.

What skills do I need?

- Excellent customer service skills and a passion for good food
- Computer literate
- Organisation skills
- Management & development skills

What qualifications/ experience do I need?

Useful, but not essential, qualifications/ experience includes:

- Health and safety and food hygiene certificates
- Previous experience in a retail/ customer facing role

What we offer:

- Outstanding development opportunities
- A generous discretionary quarterly bonus scheme (subject to certain targets being met in the business)
- 5.6 weeks holiday a year
- Pension scheme
- Discount on all your shop purchases of 10% and food in the café of 50% (even when you're not working!)
- Dedicated and accredited training and development platform to encourage career growth through the company
- Company uniform- shirts, ties and name badges
- And most importantly, you'll be joining Cobbs Farm Co, we have fun and look after each other