

## Butchery 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 within the team. You will be solely responsible for the day to day running of the butchery counter, also ensuring your team are continuing the work and standards set by you and the company.

Being a butchery manager within our company is varied, demanding but enjoyable. Having a passion for good food and a solid butchery knowledge is key, and the ability to work under pressure is essential. This is a demanding role, and we expect the highest standards.

#### Key responsibilities:

- Daily running of the butchery counter and maintaining fresh, enticing counter displays
- Knowing your cuts, and how to butcher skilfully
- Understanding the importance of the provenance of our meats
- Costings and margin control- you must regularly cost out your meat, and ensure we are making the correct margins
- Achieve sales, margin and wage budgets set by the company
- Ordering stock
- Monthly stock takes and inputting these results onto computer systems
- Updating the computer system when needed: Promotions, labels, pricing ect
- Liaising with other senior management within the butchery business on a regular basis
- Liaising with your line manager, and other site managers within the farm shop on a regular basis
- Customer service, and dealing with difficult situations when they arise
- All aspects of health and safety and EHO
- Rotas, and management of you and your teams holidays

### What sort of hours will I work?

The role of butchery 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 within the business, 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 Manager for Cobbs Farm Co?

The best thing about being a butchery manager is once you have been given thorough training on all things Cobbs Farm Co, you will be given the freedom to run the counter as your own. We encourage independence and ownership in our company, as we believe this encourages more passion and care.

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# COBBS FARM CO

THE BEST OF LOCAL & BEYOND

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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
- Key Butchery Skills
- Computer literate
- Organisation skills
- Management and 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