

Apprentice Meat Cutter

PRIMARY OBJECTIVE:

To perform meat cutting and preparation, meat stocking and rotation, and provide customer service and department cleaning duties.

NATURE AND SCOPE:

Primary emphasis in this position is to meet daily production needs and quality standards in meat cutting and preparation. Primary learning challenge is learning retail cutting techniques for all meat cuts, proficiency with the saw, and merchandising techniques. This position requires ongoing heavy lifting, standing, operation of Meat equipment, exposure to cold temperatures and wet surfaces, judgment/decision making and reading. Position functions and work hours may vary according to business needs. Assignments and work direction are provided by the Meat Manager, and Assistant Meat Manager.

ESSENTIAL FUNCTIONS:

1. Performs meat cutting and preparation
 - A. Follows daily cutting lists and completes work in allotted time
 - B. Demonstrates proficiency in sawing, boning, cutting, trimming, grinding, weighing, traying, and wrapping techniques
 - C. Maintains Pick'n Save quality and trim standards
2. Maintains meat cases
 - A. Pulls outdated product and properly rotates
 - B. Restocks as needed to maintain maximum selection
 - C. Follows merchandising plan
3. Assists customers with requests and information
 - A. Ensures customer satisfaction
 - B. Assists with special orders, product information and location, and service counter
4. Cleans and sanitizes equipment, cases, work area and sales floor
 - A. Breaks down equipment according to procedures
 - B. Continuously monitors area and sales floor for cleanliness
 - C. Utilizes personal protective devices (rain suit, over boots, chemical splash goggles, metal mesh gloves, chemical resistant gloves) as instructed
5. Receives and processes meat shipments correctly
 - A. Verifies product with invoice and logs
 - B. Ensures product meets quality standards
 - C. Follows proper security measures
 - D. Keeps cooler properly rotated and organized
 - E. Assists in placing orders

FUNCTIONAL REQUIREMENTS:

Physical – lifting/carrying 30 to 95 lbs., reaching, kneeling, bending/stooping, squatting, standing, turning, equipment operation (meat saw, bone scrapper, knives, slicer, scales, and pallet jacks)

Mental – judgment/decision making, memorization, reading, math, reading, social skills/verbal interaction