

## OUR CULTURE

At The Club, we place great value on our sense of community, which we believe distinguishes us from other facilities. We aim to create “a home” where our Members can come together and feel a true sense of belonging. Maintaining strong mutual respect between our Members and staff is essential to us.



## OUR CULTURE

We all share the responsibility of fostering a diverse, inclusive, and accountable environment where employees at The Club, regardless of their backgrounds or lifestyles, feel valued, respected, and supported. We seek to recruit individuals who are passionate about their work and committed to elevating The Club’s service standards as we uphold to create a workplace where everyone is encouraged to be authentic and grow together as a team.



## COMMIS - BUTCHERY

### Reporting to:

Chef de Partie

Sous Chef

Executive Sous Chef

Executive Chef

### Role Overview:

The Butcher will perform quality inspections, use meat grinders, knives, saws, and other tools to cut meat down into smaller portions, weigh, price, and package cuts, and ensure that displays and signage are attractive and eye-catching. You will also speak to customers to determine their needs, provide advice regarding proper cuts of meat and preparation methods, and coordinate pickups or deliveries.

As a Butcher, you should be courteous, knowledgeable, and detail-oriented. You should have excellent communication skills and a strong understanding of meat quality, cuts, and preparation.

### Your work will include but may not be limited to the following:

- Cutting, grinding and preparing meats for sale.
- Cleaning and maintaining tools and equipment and ensuring displays and signage are accurate and attractive.
- Weighing, packaging, pricing, and displaying products.
- Keeping records, budgets, and inventory.
- Performing quality inspections on meats and other products.
- Negotiating and confirming orders with suppliers.
- Adhering to food safety and sanitation controls.
- Greeting and speaking to customers, providing advice, answering questions, and accepting orders or payments.
- Coordinating deliveries or order pickups.
- Education or food preparation or meat cutting experience.
- Ability to use hand tools, stand or walk for extending periods, lift heavy items, and work in cold environments.
- Additional training is often required.
- Knowledge of meat preparation techniques and cuts.
- Strong communication, task management, and customer service skills.
- Attend all HACCP related training sessions and follow rules and regulations.
- Education or food preparation or meat cutting experience.
- Ability to use hand tools, stand or walk for extending periods, lift heavy items, and work in cold environments.

Other duties deemed to be essential and fundamental to the operation of The Club's policies Essential function of individual positions within the classification may differ. Your manager may assign reasonable related additional duties to employees consistent with our policy.

