

## BUTCHER

The Corinthia Palace Hotel & Spa is recruiting a **Butcher**. The right candidate, who must have a proven track record of achieving results and maintaining exemplary levels of customer service, will join the Hotel's award-winning Food & Beverage team.

### **Duties and Responsibilities:**

- Receive ordered meat supplies and ensure that correct quantity and quality has been delivered.
- Move meat stock to cold storage areas and ensure that it is stored in a hygienic manner.
- Use a variety of meat cutting equipment to slice various types of cuts.
- Cut, trim and bone meat according to predefined weight and standards.
- Ensure that preparation area is clean and sanitized on a regular basis.
- Prepare and season processed meat cuts such as sausages, burgers and kebabs.
- Controlling costs and wastage of food.

### **Job Requirements;**

- Hold an ITS Food Preparation & Production Diploma or equivalent
- A minimum of two years working experience in a kitchen within a 5 star hotel
- In possession of a valid Food Handler's License
- Team oriented with a positive approach
- Willing to work flexible hours including evenings, weekends and public holidays
- Capable of taking initiative and working under minimum supervision
- Detail oriented

*To be considered for above role please click 'apply' to be directed to our website to complete the online questionnaire.*