



Advance your career with one of the fastest growing businesses in Southern Arizona. Villa's Market is seeking qualified Butchers to support our current team as we grow our business.

We are seeking qualified individuals with good people skills, a high school diploma or GED and all aspects of meat cutting & preparation is required. Bilingual is a plus.

Position: Butchers

Job Description: Cut, trim, or prepare consumer-sized portions of meat for use or sale in retail establishments.

Job Requirements:

- Wrap, weigh, label and price cuts of meat.
- Prepare and place meat cuts and products in display counter, so they will appear attractive and catch the shopper's eye.
- Prepare special cuts of meat ordered by customers.
- Cut, trim, bone, tie, and grind meats, such as beef, pork, poultry, and fish, to prepare meat in cooking form.
- Estimate requirements and order or requisition meat supplies to maintain inventories.
- Supervise other butchers or meat cutters.
- Receive, inspect, and store meat upon delivery, to ensure meat quality.
- Record quantity of meat received and issued to cooks and/or keep records of meat sales.
- Shape, lace, and tie roasts, using boning knife, skewer, and twine.
- Negotiate with representatives from supply companies to determine order details.
- Cure, smoke, tenderize and preserve meat.
- Total sales, and collect money from customers.
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If you are a hard working, self-driven person who values customer service, please apply online.

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