John M Munro Ltd.

A Competent butcher/trimmer with at least 3 years experience. Knowledge of working in a production environment. Hardworking, honest and reliable with a good attitude. Willingness to undertake other tasks within the business to help achieve our aims. Candidates will be required to pass a knife test. All PPE and equipment will be provided.

Principle Duties

- Trim cuts of meat to produce products to John M Munro Ltd. Standards.
 - Previous experience of butchering beef is essential
 - Report any issues or non-conformances to Production Manager.
- Work within the Boning team to ensure production targets are achieved.
 - Working in a Chilled environment.
- Work in a safe manner, adhering to Food Safety & Health and Safety legislation.
 - Have own transport due to start times and location of Cutting plant.

What we Offer

As a business with nearly 100 years history within the butchery trade we offer our team:

• Competitive Salaries

• Potential for career progression.

• Job stability.

- Pension & Life assurance for all our employees (once trial period has been completed)
- 43 Hours working week Monday to Friday. 7am-4.30pm with an earlier finish on Fridays.

Salary is dependent on experience.