

I. Position

Butcher (2.17)

II. Related Titles

Meat Cutter

III. Essential Functions

Cut and prepare all meats for cooks.

IV. Additional Responsibilities

1. Cuts, trims, bones and shapes all meats
2. Makes stocks for soups
3. Stores all meats in refrigerator
4. Marks all meats with date and name of company
5. Rotates all meats
6. Cleans and maintains all butcher equipment, utensils and supplies
7. Prepares meats in accordance with club quality, portion and presentation standards
8. Ensures that all products are used on a timely basis
9. Sets up, maintains and breaks down butcher station
10. Notifies Sous Chef in advance of all expected shortages
11. Ensures that work station and equipment are clean and sanitary
12. Requisitions needed supplies
13. Adheres to state and local health and safety regulations
14. Covers, dates and neatly stores all re-usable leftover products
15. Maintains neat professional appearance and observes personal cleanliness rules at all times
16. Maintains safety and security in work station
17. Performs other duties as assigned by Sous Chef

V. Reports to

Sous Chef

VI. Supervises

No supervisory duties are included in this position