



BUTCHERY

AT BOWHOUSE

Role - Butchery Assistant: 35- 40 hours per week @£10-12 per hour.

Rota will be Tuesday – Saturday weekly with one Sunday a month for Bowhouse Market weekend.

Location – Butchery at Bowhouse, Bowhouse, St Monans, Fife, KY102DB

Reports to – Butchery Manager.

A really exciting opportunity for someone who wants to learn more about the butchery trade and develop their skill set and knowledge. Butchery at Bowhouse is a new and growing business, part of Balcaskie Estate. We specialise in whole carcass butchery and dry aging, using high welfare, organic, grass fed, native breed meat. The majority of our meat comes directly from our own farm giving us a unique relationship with our product. Sophie, our butchery manager, has worked in the butchery trade for 8 years, first in London before moving to Fife to set up the butchery. She has a passion for sharing knowledge and using butchery to get the very best out of every cut of every animal.

This role will suit someone who is passionate about quality food, meat in particular, and believes in supporting sustainable and regenerative farming systems. The job will involve working full time with Sophie. The successful applicant will be trained until they are at the point where they can take full responsibility for specific jobs.

The successful candidate will be;

- Someone with experience in food preparation, although not necessarily within the butchery industry.
- Someone who wants to work hard, learn and improve their skills.
- A person who can listen and take instruction as well as using their initiative when called for.
- Someone who can work well within a small team and is highly dependable.
- A practical person who is happiest moving around on their feet all day.
- Someone who can take charge of the responsibilities they are given.
- Someone who is personable and presentable.

Butchery at Bowhouse is one of 7 food and drink businesses based at Bowhouse, in the East Neuk of Fife. Our neighbours include; an Organic Flour mill, Organic Brewing and distilling unit, Café and pop-up take away, Zero Waste refill shop, Cut and edible flower grower, Market Garden veg plot and a gym. These businesses form the core of Bowhouse, creating a Fife Food Hub. The monthly market brings many more traders and customers, aiming to replace the missing link in the food chain from farmers to consumer by providing dedicated space for producers to operate, share and learn in.

Please send a CV and covering letter to dryan@balcaskie.com

Or;

D Ryan
Balcaskie Estate Office
Easter Kellie Farm
Arncroach
Anstruther
Fife
KY10 2RF

Closing Date: 16th April 2021

Butchery Assistant – Full-time

The methods we will take to measure your success against the below targets will include feedback from colleagues and wider stakeholders and your ability to positively contribute and add value to the performance of Butchery at Bowhouse on both a quantitative and qualitative level.

Short term aims (within first 3 months)

- Learn and get into the rhythm of the butchery working week, including setting up and cleaning down.
- Be able to confidently talk to customers, use the till system and take payments.
- Understand and take responsibility for your specific job requirements, these will initially include mainly value-added products such as sausages, dripping and beef jerky.
- Able to package orders in an appropriate and presentable way.
- Complete Level 2 Hygiene Certification if not completed within the last two years.

Mid-term aims (within 6 months)

- Be developing own ideas for recipes and value added products.
- Supporting manager in preparing wholesale and direct customer orders.
- Practical skills improved – able to break chicken, lamb, pork and venison carcasses into primal cuts without instruction.
- Be able to confidently serve customers including cutting most items as requested.
- Understand essential paperwork.

Long term aims (a year +)

- Able to hold your own as a butcher in the shop.
- Able to take orders, cut and organise meat for wholesale and retail orders.
- Familiar with most aspects of butchery.
- Able to open and run the shop without butchery manager.
- Able to complete necessary paperwork without butchery manager.
- Spend time out of the butchery learning about other aspects of the meat industry i.e. on the farm and in the kitchen.
- Be comfortable running events and courses, demonstrating their skills and sharing knowledge.
- The opportunity to enrol onto a Scottish craft butchers Modern apprenticeship Level 2.