

Position: Butchers

Location: IRELAND

Opportunities for Butchers to join the SuperValu team in locations across Ireland. As a Butcher, you will ensure the Meat Department operates efficiently and effectively and provide our customers with excellent quality products and services.

Responsibilities

- Maintain meat cuts at a high standard in accordance with customer needs
- Drive sales through ensuring operating procedures and store standards are met on a daily
- Merchandise and present department to the highest standard
- Control stock rotation to ensure that quality and freshness of goods is of the highest stand
- Manage waste and shrink in the department

Required profile:

- Previous experience in a similar role
- Ability to work as part of a team in a fast-paced environment,
- Conversational English skills
- Numerical skills

Desirable

- Previous customer service experience
- Craft butchery qualification
- HACCP training
- knowledge of Microsoft Office (Excel, Word)

The company offers:

- Contract duration: 12 months initially
- Salary: 30.000,00 – 32.000,00 EUR Annually
- Working hours: 40 hours per week
- Excellent training and development
- Career progression opportunities
- Relocation support to assist you when moving to Ireland: flight to Ireland, first 2 weeks accommodation fully covered, and help with finding a long-term accommodation

How to apply: Send CV by email **Ref: #JOB-2264911- Butchers to SuperValu** to Gavin.Caird@welfare.ie and Cc... to nidia.figueiredo@iefp.pt

Further info: on this job vacancy: please contact by email Gavin.Caird@welfare.ie

**Candidates must be eligible to work in the Republic of Ireland
Apply as soon as possible**

EURES mobility supports may be available if you apply to this vacancy. Please check www.iefp.pt/eures