

9776

BUTCHER

Nature of Work

Under general supervision, performs skilled butchering work at the full-performance level as part of the food preparation process in a state facility. Responsible for techniques, procedures and results in meat preparation, as well as inventory and accountability. May supervise Food Service Workers or other positions assigned to this area, or a related food preparation area as directed by supervisor. Performs related work as required.

Examples of Work

Cuts, bones and trims meats using saws and knives.
Grinds meats using grinder.
Slices meats, cheeses, and cold cuts using a slicer.
Portions meat and packages it in appropriate amounts.
Maintains inventory and orders merchandise.
Unloads trucks; checks accuracy of order including weights, quality, and state guidelines and specifications.
Maintains cleanliness of equipment and work area.
May instruct unskilled assistants.

Knowledge, Skills and Abilities

Knowledge of meat cutting techniques and methods.
Knowledge of health, sanitation and safety practices and regulations.
Knowledge of grades and cuts of meat.
Skill in the use and safe operation of butchering tools and equipment.
Ability to lift and move approximately 175 pounds.
Ability to estimate meat supplies according to menu needs.
Ability to keep records.
Ability to instruct and supervise unskilled assistants.

Minimum Qualifications

EXPERIENCE One year of experience as a butcher or butcher's helper.
SUBSTITUTION Satisfactory completion of specialized courses approved by the Department of Education may be substituted for the required experience.
SPECIAL REQUIREMENTS Applicant must furnish an approved food handler's certificate within seven days after appointment.

Established: 8/20/92
Effective: 9/15/92