



LK at Findlay Market
Full-Time Butcher & Sausage Producer Job Description

LK at Findlay Market is looking for an experienced butcher/sausage maker to join our team full time. Our fast-growing butcher shop offers a full range of pork and lamb products as well as a huge line of handcrafted sausages. This position will be responsible for cutting, producing, and merchandising products for the store. If you are an experienced butcher, passionate about customer service, and enjoy working in the food industry, please contact us today!

JOB REQUIREMENTS:

- Quickly, accurately and safely perform food service tasks according to LK specifications: slice, cut and weigh the products, grind and mix meat, follow recipes to maintain product consistency, stuff, twist, and cut sausages of consistent weight, cut and display cuts of pork and lamb, package/wrap and label products neatly, etc.
- Minimize out-of-stock and overstock to ensure fresh merchandise.
- Execute and oversee merchandising plans, maintaining a neat and stocked case with proper displays and signage.
- Receive and unload incoming shipments
- Maintain proper rotation of products in cases and cooler.
- Ensure compliance with sanitation and safety procedures, keeping the facility clean, neat and orderly.
- Ensure associates run equipment safely.
- Determine areas for improvement and institute changes to address concerns.
- Maintain professionalism, making all customers and employees feel welcome and excited about our products and services.
- Must be able to lift boxes up to 80 lbs.
- Weekends required.

WORK EXPERIENCE:

- Must have at least 2 years of experience working with large butcher shop equipment (band saw, grinder, slicer, sausage stuffer, etc.)

For more information and to apply, email your resume to jobs@lkfindlaymarket.com.