

## **BLOCKMAN**

### **Purpose**

Cut, trim or prepare consumer sized portions of meat for use or sale in retail establishments

### **Direct Supervisor**

Assistant Store Manager

### **Responsibilities**

- Negotiate with representatives from supply companies to determine order details
- Receive, inspect and store meat upon delivery, to ensure meat quality
- Record quantity of meat received and issued to cooks and/or keep records of meat sales
- Supervise meat cutters
- Cure, smoke, tenderize and preserve meat
- Cut, trim, bone, tie, and grind meats, such as beef, pork, poultry, and fish, to prepare meat in cooking form
- Prepare and place meat cuts in display counter, so that they will appear attractive and catch the shoppers eye.
- Prepare special cuts of meat ordered by customers
- Shape, lace and tie, roast using boning knife, skewer and twine.

### **Qualifications and skills**

- Proven working experience in a butchery
- Good organisational and time management skills
- Computer database and software skills
- Understanding of OHS safety rules
- Effective communication skills
- Extensive knowledge on processing and preserving meat