

JOB POSITION: BUTCHER

Department: Butchery

Location: Munich

Starting data: October 2015

Job Purpose

Attending to the meat preparation needs of our guests. This includes selection, butchering, advice, weighing, band saw, grind and packaging. Responsible for providing outstanding customer service that meets or exceeds guest expectations.

As an ambassador of Eataly products and services, the Butcher is responsible for helping to create and maintain quality experiences for each guest that comes to Eataly. Eataly ambassadors are expected to actively engage with guests and spend quality time with each customer.

Job Functions

This position will require the following tasks:

- Chop, dice, slice, grind, cut on band saw or otherwise butcher meats according to guest instructions.
- Assist customers with meat selection.
- Share knowledge of preparation and cooking techniques.
- Weigh, label and package meats.
- Responsible for providing outstanding customer service that meets or exceeds guest expectations.
- Stocks counter neatly, accurately, and in a timely manner as per pricing menu.
- Keeps floor in work or service area clean and free of debris.
- Displays and stores food in the appropriate temperature conditions as per Department of Health standards.
- Cleans work station thoroughly before leaving area for other assignment or going home.
- Promptly informs management when meat quantities or supplies are low.
- Maintains clean, organized and sanitary work station at all times.

Skills / Requirements

- Must have more than 1 year of experience working with fresh meat.
- Experience in a high volume retail environment is preferred.
- Knife skills are required.
- Must be able to stand and exert well-paced mobility for periods of up to eight hours in length.
- Excellent customer service skills.
- German (mother tongue-fluent), English (business fluent). Italian is a plus.
- Knowledge of Italian language, culture, food history and Slow Food principles a plus.