

MEAT MANAGER

As Meat Manager you will oversee the running of the locally sources meat but also work within all aspects of Eastington Farm Shop.

We have a small beef herd on the farm and offer our beef periodically so we can sell all the meat without waste. We also work with a number of other farmers for lamb and pork providing them with an outlet direct to the consumer.

One of our missions when we started the business was to give local farmers an outlet for their amazing produce. We now want to expand on that by bringing a Meat Manager onto the team to provide a point of contact so we can expand and improve on the model we have.

CUSTOMER SERVICE

- Maintain a high level of customer service at all times
- Work quickly and efficiently to serve customers in a timely manner.
- Nurture friendly relationships with customers to increase loyalty and boost our reputation
- Ensure a standard of display at all times so the shop looks enticing for customers
- Create meaningful connections with farmers and consumers. Working with them to provide an excellent service and product so we all win a bit.
- Liaise with abattoirs and butchers to provide a seamless production line.
- Have excellent knowledge of all meat products to promote to customers and train other members of the team.

STAFF

- Work well within the small team and individually using initiative to complete tasks.
- Work as part of the whole farm shop team and really get stuck in to all aspects of the business
- Strive for a cohesive working environment where the shop team and coffee bar team work together to increase sales and customer satisfaction.
- Great communication between yourself and other staff members on day to day running and planning
- Teach junior employees about the provenance of meat and benefits of buying from local farms

STOCK CONTROL

- Always have an awareness of stock control. Work on the first in first out moto.
- Communicate when there is too much, or too little of item to the appropriate team member so we can reorder/find a way to utilise stock.
- Control the fresh and frozen stock levels of all meat. Work within the limitations of storage and manage the turnover.

FOOD HYGIENE

- Adhere to food hygiene standards set by the Food Standards Agency and the business. Have great knowledge of our SFBB folder.
- Ensure all shop areas are clean and tidy and presentable at all times for customers. Maintain the high standards that are already in place.

- Complete food safety training
- Complete allergen training

REPORTING

- Attend team meetings – bring ideas to the business for improvement and innovation
- Maintain updated records for food hygiene standards and implement improvements and efficiencies where needed, report any issues and come to a plan as part of a team.
- Communicate issues, trends, sales, etc, so we can act if needed
- Cash up tills at the end of the day, ensure there is enough change and report any issues
- Manage pricing of meat to ensure an acceptable margin.

INNOVATION

- Work towards additional/new products as part for the team. Not just in the meat department but the shop and coffee bar too.
- Think of and execute new and exciting ways of displaying offerings, always looking for improvement.
- Assist with planning of events and new launches. Having an active role in business development.
- Liaise with our marketing team for online sales and promotions of taster days/products.
- Be enthusiastic and adaptable to our limitations.
- Promote our milk and beef the benefits of it, and how fabulous it is!
- Assist in tasting sessions of new, or favourite products

Ultimately, you will become a key member of our small team here at Eastington Farm Shop. We will work hard, but have fun and maintain our shop and coffee bar as a local favourite spot.