





Profile: BUTCHER Location: IRFLAND

Interested in a new opportunity in Ireland in 2024?

Opportunities for Butchers to join the SuperValu team in locations across Ireland. As a Butcher, you will ensure the Meat Department operates efficiently and effectively and provide our customers with excellent quality products and services.

Responsibilities

- Maintain meat cuts at a high standard in accordance with customer needs
- · Drive sales through ensuring operating procedures and store standards are met on a daily
- Merchandise and present department to the highest standard
- Control stock rotation to ensure that quality and freshness of goods is of the highest stand
- Manage waste and shrink in the department Required profile:
- Previous experience in a similar role
- Ability to work as part of a team in a fast-paced environment,
- Conversational English skills
- Numerical skills

Desirable: Previous customer service experience, Craft butchery qualification, HACCP trainingknowledge of Microsoft Office (Excel, Word)

The company offers:

- Contract duration: 12 months initially
- Salary: EUR30,000 to EUR32,500 gross per year
- Working hours: 39 hours per week
- Excellent training and development
- Career progression opportunities
- Relocation support to assist you when moving to Ireland: flight to Ireland, first 2
 weeksaccommodation fully covered, and help with finding a long-term
 accommodation

How to apply: Send CV by email Ref: #JOB-2313177-Butchers to SuperValu to

Gavin.Caird@welfare.ie and Cc to eurespuglia@regione.puglia.it

Further info: on this job vacancy: please contact by email Gavin.Caird@welfare.ie



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