



ALMADINA LIMITED



#JOB-2387482



PALESTINIAN FOODSTORE, 63 Parnell
Street, Limerick, Co. Limerick, V94 ER25



No of positions : 1



Paid Position



39 hours per week



34000.00-36000.00 Euro Annually



10/04/2025



08/05/2025

How to apply

Application Method :

Not available



Open your camera
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to view this ad
online



Butcher

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

Job Title: Butcher

Employer: Almadina Ltd T/A Palestinian Food Store

Location: 63 Parnell Street Limerick, V94 ER25

Salary: 34k-36k p.a.

Hours: 39 hours per week

Responsibilities:

We are seeking a highly skilled and motivated individual to join our team as a Butcher (boner). The ideal candidate will have extensive experience in cutting, trimming, and processing a variety of meat cuts, with particular attention to detail in handling and preparing carcasses. A deep understanding of various meat types and the ability to produce precise cuts, including ribs, rumps, and shoulders, is essential.

Key Responsibilities:

Cutting and trimming meat from bones, sides, and carcasses to produce standard cuts such as rumps, flanks, and shoulders.

Separating meat from fat around bones, ensuring neatness and consistency in the process.

Removing internal fat, blood clots, bruises, and other matter to prepare meat for packing and marketing.

Operating machinery safely and efficiently in a butchery environment.

Supervising the delivery of raw materials and ensuring the correct storage and handling of meat products.

Packing meat, loading and unloading stock, and maintaining a clean and tidy work environment in line with food safety regulations.

Requirements:

Strong knowledge of halal methods of preparing meat, ensuring adherence to all halal meat preparation standards.

Previous experience working in a similar role is highly desirable.

Ability to work independently and as part of a team, ensuring that all tasks are completed efficiently and in accordance with industry standards.

A commitment to maintaining high hygiene standards and compliance with food safety regulations.

Fluency in Arabic is highly desirable and considered an asset.

The successful candidate will be a reliable, dedicated professional with a proven track record in meat processing and a solid understanding of halal butchery practices. If you have a passion for high-quality meat preparation and are looking for a new opportunity to showcase your skills, we encourage you to apply.

- **Sector:** agriculture, forestry and fishing

Career Level

- Experienced [Non-Managerial]