



AL-BAHIA HALAL LIMITED



#JOB-2389180



Al-Bahia Halal Ltd, 19 Roebuck Road,
Clonskeagh, Dublin 14, D14 V386



No of positions : 1



Paid Position



40 hours per week



35000.00 Euro Annually



24/04/2025



22/05/2025

How to apply

Application Method :

Not available



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online



Butcher (Arabic Speaking)

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

Position Title: Experienced Butcher (Arabic Speaking)

Employer Name: Al Bahia Halal Ltd

Location: Clonskeagh, Dublin 14, Ireland

Annual Remuneration: €35,000 per annum

Hours of Work: 40 hours per week (Full-Time)

Al Bahia Halal Ltd, a leading provider of premium meat products, is currently seeking an experienced and skilled Butcher to join our team in Clonskeagh, Dublin 14.

The ideal candidate will be proficient in all aspects of meat preparation, cutting, and trimming, with a strong understanding of halal meat processing standards. Fluency in Arabic is essential, as you will be interacting with Arabic-speaking customers and colleagues, ensuring clear communication and excellent customer service.

Key Responsibilities:

Perform precise cutting, boning, trimming, and portioning of various meats (lamb, beef, poultry) to meet customer and company specifications.

Ensure all meat is prepared following halal practices and guidelines.

Maintain high standards of hygiene, cleanliness, and health & safety protocols in the workplace.

Provide knowledgeable advice and assistance to customers on meat products, cuts, and cooking methods, ensuring excellent customer service.

Manage inventory by monitoring stock levels, assisting with ordering supplies, and minimizing waste.

Operate, clean, and maintain butcher equipment and tools safely.

Work efficiently in a fast-paced environment, both independently and as part of a team.

Communicate effectively with Arabic-speaking customers and staff to facilitate smooth operations.

Requirements:

Minimum of 2 years of professional experience as a butcher.

Proficient in halal meat preparation techniques.

Fluency in Arabic is a mandatory requirement.

Strong knowledge of different meat cuts and preparation methods.

Excellent knife skills and attention to detail.

Knowledge of food safety regulations and workplace health standards.

Good communication skills and ability to work well within a team

- **Sector:** accommodation and food service activities

Career Level

- Experienced [Non-Managerial]