



PICIT

#JOB-2432966

WHELAN BUTCHER'S, 18 Staunton Row,  
Clonmel, Co. Tipperary, E91 CH94

No of positions : 20

Paid Position

39 hours per week

34000.00 Euro Annually

09/02/2026

09/03/2026

## How to apply

### Application Method :

Not available



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app & point here  
to view this ad  
online



## Skilled Butcher / De-Boner

### 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

James Whelan Butchers - Five Generations of Craft:

For five generations, we've carried the craft of butchery in our hands and our hearts. Born in Clonmel and now grown across Ireland, our story has travelled far, yet its heart remains the same. We celebrate where we've come from, and our next chapter is rooted in education, empowering every person in our team to grow, create, and lead.

We don't just cut meat, we carve memories, season communities, and nourish connection. Every joint, every sausage, every slice tells a tale of care, craft, and commitment.

Now, we're looking for the next generation to join a team recognised as a Great Place to Work® 2025, where every hand, heart, and mind matters.

Those Who Bring It to Life:

We're always seeking special people. Those who believe excellence is an attitude, learning never ends, and the warmth of a smile is as important as the sharpness of a knife.

Reporting To: Shop Manager

Position: Skilled Butcher / Boner

The Role:

As a key member of the James Whelan Butchers production team, you will prepare and craft high-quality meat products to meet daily and weekly targets. This includes maintaining efficient workflow on the butcher counters and breaking down carcasses into the required cuts for display, customer orders, and further preparation by the team. This is a full-time, 39-hour-per-week role.

Key Responsibilities:

Demonstrate excellent knife skills and a strong understanding of the butchery trade

Fully debone entire carcasses (hindquarter and forequarter)

Use knives, saws, and related tools to break, split, and debone carcasses

Cut, trim, and prepare meat to specification

Locations:

Clonmel, Co. Tipperary

Cork, Co. Cork

Tralee, Co. Kerry

Leopardstown, Sandyford, Blanchardstown, Cornelscourt, Rathcoole, Swords, Rathmines — Co.

Dublin

Kilmacanogue, Co. Wicklow

Naas, Co. Kildare

Limerick, Co. Limerick

Hours: Full-time, 39 hours per week

Rate: €16.76 per hour / €34,000 per annum

How to Apply:

Send your application — including your CV and a short video demonstrating your experience with beef, lamb, or pork — to [peopleandculture@jwb.ie](mailto:peopleandculture@jwb.ie) — Please mark it FAO Lesandro Pereira.

- **Sector:** manufacturing

**Career Level**

- Not Required