



SOUTH ASIAN GROCERY LIMITED



#JOB-2460732



Unit 3, Askea Business Park, Staplestown
Road, Clish, Carlow, Co. Carlow, R93 KA40



No of positions : 1



Paid Position



39 hours per week



37000.00 Euro Annually



29/07/2026



26/08/2026

How to apply

Application Method :

Not available



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online



Butcher / Boner (Meat) – Halal Meat Counter

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

South Asian Grocery Limited T/A Needs is recruiting an experienced Butcher / Boner (Meat) for its halal meat counter at Unit 3, Askea Business Park, Staplestown Road, Clish, Carlow, Co. Carlow, R93 KA40.

This is a permanent, full-time skilled retail butchery position. The salary is €37,000 gross basic per annum based on 39 hours per week.

The successful candidate will professionally cut, debone, trim and portion beef, lamb and poultry for retail sale while maintaining high standards of food safety, hygiene and product traceability.

Key Responsibilities:

Receive, inspect and correctly store fresh halal meat obtained from approved suppliers.

Cut, debone, trim and portion beef, lamb and poultry according to retail and customer requirements.

Prepare chops, steaks, joints, diced meat, minced meat and other retail portions.

Safely operate and maintain knives, meat saws, mincers, weighing scales and other professional butchery equipment.

Weigh, package, label, price and display meat products accurately.

Maintain refrigeration, temperature-control and cold-chain procedures.

Follow product traceability, stock-rotation and FIFO procedures.

Monitor stock levels and assist with reducing waste while maintaining product quality.

Clean and sanitise butchery equipment, work surfaces, refrigerated storage and the meat preparation area.

Comply with HACCP, food-safety and workplace health and safety requirements.

Maintain the segregation and traceability of halal meat products.

Provide customers with information about meat cuts, portion sizes, storage and preparation when required.

Essential Requirements:

At least one year's recent and verifiable professional experience as a butcher, meat cutter or boner.

Practical experience cutting, deboning, trimming and portioning beef, lamb and poultry.

Ability to use professional butchery tools and equipment safely.

Good knowledge of food hygiene, temperature control and safe meat handling.

Ability to work accurately and safely in a chilled food-retail environment.

Sufficient English to understand safety instructions, product labels and customer requirements.

Desirable Requirements:

Experience handling halal meat and maintaining product segregation and traceability.

HACCP, food-safety or other relevant butchery training.

Applicants should submit an up-to-date CV demonstrating relevant professional butchery or meat-cutting experience. References may be requested during recruitment.

- **Sector:** wholesale and retail trade; repair of motor vehicles and motorcycles

Career Level

- Experienced [Non-Managerial]