



Company Details Confidential



#JOB-2470176



Castlebar, Co. Mayo,



No of positions : 1



Paid Position



40 hours per week



To be Confirmed



22/09/2026



20/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : recruitment@kavanaghgroup.ie



Open your camera
app & point here
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

Position Title: Butcher

Location: Castlebar Store

Reporting to: Store Manager

Key Purpose of the Job

To ensure the store operates efficiently and effectively and provides our customers with the very best customer service and fresh food offering at all times. To deliver on key store targets (sales and profitability) through effective management of people and operations.

Main Duties and Responsibilities

- Merchandise the meat counter as per planograms
- Cut meat according to requirement
- Have full knowledge of all the different cuts of meat
- Fill out the traceability log to ensure that food trace is adhered to
- Ensure SEL's and POS are in the correct place
- Fill the fish counter with ice and merchandise the counter with product
- Fill out the fish traceability log
- Merchandise prepack as per planogram and face off and ensure any remaining products in the backup fridge is merchandised and ensure all merchandise in the backup fridge is merchandised
- Put Sel's and Promotional POS in the correct place
- Fill in stockcards and order chill products before allocated time and day
- Prepare daily production of prepared by butcher / fishmonger
- Merchandise prepared by butcher range as per fixture
- Each evening follow the cleaning instructions for the block, bandsaw, mincer, heat sealer,

vacuum packer, knives, utensils, refrigeration units and floors.

- Wand and record all wastage
- Ensure that all products are stored at the appropriate temperatures to maintain freshness and comply with health regulations
- Ensure you have all information on quality, promotions, price and general updates
- Ensure the department is clean, glass is clean, floor swept, and all rubbish is removed from the department
- Ensure a detailed date check is carried out daily – First In First Out
- Follow the HACCP schedule for cleaning and ensure that all documentation is fully complete
- Ensure weekly deep clean schedules are adhered to
- Comply with all health & safety regulations particularly those pertaining to your role and report any breaches to store management
- Be aware of people acting suspiciously and report any acts of theft to management
- Assist in carrying out weekly, monthly and quarterly stocktakes
- Carry out any other duties as requested by management / supervisors from time to time
- Inform customers of products on promotion and encourage customers to try new products
- Provide excellent service to our customers at all times
- Give cooking hints and tips
- Have good product knowledge and be able to advise customers of the various offers and products
- Participate in meetings, attend training and take part in fundraising and social events
- One Team, One Store, you may be required to perform any other duties or assume any other responsibilities that may be assigned to you from time to time. These may be outside of your normal area of work. Furthermore, you may be assigned to work in other areas within the Store
- **Sector:** wholesale and retail trade; repair of motor vehicles and motorcycles

Career Level

- Not Required

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1

(Desirable)

- **Ability Skills:** Catering, Customer Service
- **Competency Skills:** Flexibility, Time Management