



AREF FOODS LIMITED



#JOB-2473300



82 Shandon Street, Cork, Co. Cork, T23 VR72



No of positions : 2



Paid Position



39 hours per week



36700.00 Euro Annually



02/10/2026



30/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : areffood@outlook.com



Open your camera
app & point here
to view this ad
online



TWO EXPERIENCED BUTCHERS

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

AREF FOODS LIMITED is seeking to recruit two experienced, skilled and dedicated Butchers to join its food retail and meat preparation operations in Ireland.

Number of vacancies: 2

Position: Butcher (SOC 5431)

Employment type: Permanent, full-time

Salary: From €36,700 gross per annum, depending on experience

Working hours: 39 hours per week

Location: 82 Shandon Street, Cork, Cork, T23 VR72, Ireland.

Key Responsibilities

Select, inspect and prepare fresh meat and poultry for sale.

Cut, trim, debone and portion different types of meat according to customer requirements and established specifications.

Prepare various meat cuts, including steaks, chops, joints and minced meat.

Operate professional butchery equipment, knives and meat-processing machinery safely.

Maintain high standards of food hygiene, cleanliness and workplace safety.

Ensure correct storage, refrigeration, stock rotation and handling of meat products.

Monitor product quality and minimise wastage during preparation.

Prepare and display meat products for retail and customer orders.

Maintain compliance with food safety procedures and relevant HACCP requirements.

Candidate Requirements

Previous professional experience working as a butcher is essential.

Demonstrable knowledge of meat cutting, trimming, preparation and portioning techniques.

Ability to operate standard butchery equipment safely.

Good understanding of food hygiene, HACCP and safe meat-handling practices.

Ability to work independently and as part of a team.

Reliability, attention to detail and commitment to maintaining product quality.

How to Apply

Interested candidates should submit their CV, outlining relevant butchery experience and qualifications, to:

Email: areffood@outlook.com

- **Sector:** other service activities

Career Level

- Experienced [Non-Managerial]