

**GOODWOOD**

**The Role**

**The Master Butcher** will be part of **Butchery** and report to the **Goodwood Wholesale Farm Food Manager.**

**About us**

Goodwood is a quintessentially English estate, set in 12,000 acres of rolling West Sussex countryside. Rooted in our heritage, we deliver extraordinary and engaging experiences in modern and authentic ways. But what really sets us apart is our people. It is their passion, enthusiasm and belief in the many things we do that makes Goodwood the unique place it is.

**Passionate People**

It takes a certain sort of person to flourish in such a fast-paced, multi-dimensional environment like Goodwood.  We look for talented, self-motivated and enthusiastic individuals who will be able to share our passion for Goodwood to be **‘the home of exceptional experiences’**.

**Our Values**

**The Real Thing Derring-Do Obsession for Perfection Sheer Love of Life**

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| Always inspired by Goodwood’s heritage | Daring to surprise and delight | Striving to do things *even* better | Sharing our infectious enthusiasm |

**Purpose of the role**

To manage the butchery operation at Home Farm, overseeing all aspects of meat preparation, aging and storage, health and safety, ordering and customer service. To be responsible for the management of the butchery plant and the butchery retail offering including all associated staffing. To ensure that bespoke retail customer service is maintained on a seven-day basis.

**Key responsibilities**

**Product**

* Working closely with the Wholesale Farm Food Manager in order to maximise the margin per animal. To develop and improve the existing product lines and work on new product development. To develop and implement methods of selling seasonal, new and surplus products.
* To take delivery of and store meat in a safe and appropriate manner. To place orders and operate precise stock control systems whilst striving to promote a nose to tail ethos.
* To assist with the implementation of events at Home Farm Shop and maximise opportunities for selling and cross-selling of products (e.g., Goodwood events, farmers markets, etc).

**Health, Safety and Training**

* To support with all aspects of ‘due diligence’ administration, in respect of health and safety, food handling, including labelling; product specifications; traceability; organic certification; food hygiene and HACCP; trading standards requirements.
* To ensure all staff are trained to the required level and receive ongoing training in respect of all duties, tasks, machinery, health & safety and HACCP.
* The role may require some heavy lifting (i.e. large cuts of meat from the freezer).

**Customer Service**

* Constantly strive to surprise our customers with our high level of service and knowledge.
* To prepare meat for internal and external customers to their specific requirements.
* To offer advice where needed, on suitable meats, cuts, quantity required along with preparation/cooking techniques.
* Maintain and manage the front of house butchery retail area, associated ordering, stock control.
* Building and maintaining relationships with all stake holders across the Goodwood Estate to ensure premium service to our colleagues and therefore our guests.
* To at all times be an ambassador for Goodwood and our values.

**Qualities you will possess**

* Calm, responsible and professional whilst- possessing a real passion for what you do.
* Positive, inspiring and friendly with a “we can do attitude”.
* Attention to detail and quality.
* Ability to prioritise and organise.
* Proactive and knowledgeable.
* Confident to make decisions and to stand by them.
* Excellent communication and negotiation skills
* Honesty with a sense of adventure!

**What do you need to be successful?**

* Proven relevant butchery management experience including carcass breakdown.
* Excellent knowledge of animal physiology and cuts of meat.
* An in-depth knowledge of HACCP and legislative requirements.
* A passion for sustainable food with an understanding of organic farm-based food production.
* Experience leading, inspiring and developing a team.