



## **Job Description – RETAIL MEAT MANAGER**

### **Full Time / Hourly Position**

#### **Summary**

Grand Champion Meats offers some of the highest quality meats at great prices and a better selection than any grocery store. We are always looking for team members who are knowledgeable, passionate and enjoy talking to customers about everything from cooking tips to favorite cuts of meat.

The Retail Meat Manager is a critical role on our team serving as both the face to our customers and managing retail operations to increase sales and efficiency. This role reports to the owner and will participate in special projects as assigned, including new product development, recipe creation, scheduling, and process improvement.

#### **Responsibilities**

- Prepare, stock, and merchandise all meat for the fresh meat counter, deli case, and retail coolers and freezers
- Contribute to our high standards for a safe and sanitary working environment
- Order and manage inventory of meat, groceries, miscellaneous retail products and supplies
- Ensure accurate pricing
- Coordinate in-store advertising and sales promotions in partnership with the retail team
- Provide friendly, personalized service that helps create memorable experiences for our customers
- Coordinate all in-store promotional advertising and signage with the Lead Retail Personnel – creating, scheduling, and posting
- Engage with customers in ways that drive more sales, increase customer loyalty and identify opportunities for product or other improvements
- Support other areas of the store, including the deli and café as needed
- Hold yourself and the team accountable for customer service, safe food handling, and teamwork
- Help train new employees and delegate effectively
- Ensure all store equipment is in proper working order and notify management of malfunctions
- Encourage customers to join our customer loyalty program, the Carnivore Club
- Comply with all HACCP, food safety regulations and allergen controls

#### **Job Requirements**

- Contribute to a culture of continuous improvement
- Demonstrate strong knowledge of all cuts of beef, pork and poultry
- Have a desire to develop new skills, and advance in your role
- Possess superior communication and conflict resolution skills
- Lead by example and with a strong work ethic
- Demonstrate excellent time management, multi-tasking, organization and problem-solving skills
- Be a self-starter, completing work with minimal direction
- Arrive at work on time and complete assigned shifts
- Display positive attitude and teamwork when under stress
- Move and lift boxes and equipment up to 100 lbs. (required)
- Be on your feet for extended periods of time as needed

- Work in and out of coolers and freezers—temperature extremes are part of the working environment

### **Experience, Education and Certifications**

- Minimum five years of experience working with meat and poultry
- Minimum five years of customer service experience
- Computer and PC-based cash register experience
- Experience preparing meat and poultry, and following recipes in a business/retail environment
- Current food handling license
- Retail Meat Manager, chef or butcher experience preferred

### **About Grand Champion Meats**

Grand Champion Meats provides award-winning meat products and unrivaled customer service that inspires customers to recommend us to family and friends. We are active supporters of the communities where we do business and provide a fair and safe workplace that values and rewards hard work.