



# Butcher

## Description

A butcher is a specialist for production and processing of meat. Given that meat is a perishable food, it has to be handled responsibly and carefully observing the prescribed hygiene and safety measures. Butchers are specialists for the meat quality, they perform various activities in the production depending on the position, ranging from cutting over storing and processing to sale of meat. In their work they use different meat processing tools and machines and are responsible for checking on the good working condition and maintenance of equipment and tools. The butcher carries out meat processing, treating and preserving, makes different cured and processed meat products. Proper meat storage and preservation are essential.

To provide customers with a large variety of products, the butcher prepares, places and arranges certain quantity of all types of meat in an appropriate way in retail shops every day being responsible for meat processing (cutting, mincing and sometimes roasting) and packing according to the customers' demands, carries out precise checks of storage, pays special attention to personal hygiene, space hygiene and cleanliness in the entire retail shop. Communication and giving advice on meat preparation is also a part of butcher's everyday activities. In addition to the special knowledge for the profession of a butcher it is essential to be have a manual ability and be well organized and neat.

## Desirable traits/requirements

- Manual ability/ hand skills;
- Hygiene and meat quality awareness;
- Accuracy;
- Neatness and responsibility;
- Communication skills and politeness;
- Organisational skills;
- Endurance and Stamina;
- Attention to detail.

## Positive aspects:

- Butchers who work in retail have contact with customers on a daily basis. They offer advice and provide their services according to their professional knowledge.

## Negative aspects:

- Butchers, particularly in retail, may often work weekends and holidays. Their work may be hectic and strenuous and may require standing for long periods.

## Career path/ fields of work

The butcher's job requires completion of a three-year secondary vocational education.

Butchers can work in meat processing industries, slaughterhouses/abattoirs, butcher shops, or supermarket meat departments.