

# Butcher

Butchers prepare and sell meat and poultry, and make meat products like sausages, burgers and

Average salary (a year)	Typical hours (a week)	You could work
 £18,000 Starter	 43 to 45 a week	 evenings / weekends / bank holidays on a rota

## Different routes to get this job

(check the website for entry requirements)

- a college course
- an apprenticeship
- working towards this role

## Skills and knowledge

- the ability to work well with others
- to be thorough and pay attention to detail
- knowledge of food production methods
- patience and the ability to remain calm in stressful situations
- customer service skills
- the ability to use your initiative
- the ability to accept criticism and work well under pressure
- the ability to work well with your hands
- to be able to carry out basic tasks on a computer or hand-held device

## Day-to-day tasks

- receive stock deliveries and put them into cold storage
- create product displays
- cut, bone and trim meat
- serve customers
- clean knives, cutting equipment and work areas