



Butchery Manufacturer (Full-time 38-45 hours)

Hours/Shifts:	38 - 45 hours per week Five days on rota between Monday and Saturday 6am starts
Hourly Rate:	£12.85 - £13.40* per hour depending on experience (Reviewed at 3 months)
Other benefits:	Employee discount and company pension
Annual Leave:	28 days holiday per year (*pro-rata 5 day week) accrued at 12.07% per hour worked.
Breaks:	Unpaid 20 minutes per six hours worked.

Location: 10-12 High Street, Forres IV26 1DB

Job Description:

We are looking for an experienced Butchery Manufacturer to join our growing Butchery team who is familiar with fresh meat manufacturing. Murdoch's operates to high production standards and is a SALSA (Safe and Local Suppliers Approval) and local authority approved premises.

Join an existing high-performing team who excels in producing quality award-winning manufactured meat products including: sausages, burgers, bacon, savoury puddings and preparations for our award-winning pie fillings.

Must be an early-bird able to start at 6am and physically fit enough to lift mixes for filling machines.

- Working in a high-pressure environment to order deadlines so our customers receive the freshest produce.
- Preparation of meat cuts and ingredients for our fresh meat manufacturing operations.
- Weighing, mixing and handling of seasoning (including allergens).
- Following established and approved recipes and methods.
- Operating manufacturing equipment including sausage machines, vacuum fillers, burger machines, mincer/mixers, slicer/dicers, boilers and steam cookers, vacuum packers.
- Cleaning of area and equipment, maintaining high standards of hygiene and quality.
- Record keeping
- Lifting and manual handling
- Packaging and labelling
- As we are a relatively small team all team members will be trained on our Butchery serve-over counter and support all aspects of the department and the wider business to meet our customer demands.
- **Qualifications & Experience**
 - Previous experience preferred (minimum two years) in a butchery manufacturing role or production kitchen, food preparation.
 - Knowledge of food safety practices and regulations is crucial for maintaining health standards. Refresher hygiene training can be provided.
 - Ability to work effectively in a fast-paced environment while maintaining attention to detail.
 - Strong English language communication skills and the ability to work collaboratively within a team.

Other Information

* A training rate will be in place during induction and 3 month probationary period, this rate will be reviewed upon successful completion.

You may be asked to attend a work trial as part of the interview process (trial paid at NMW). Progression opportunities exist for those seeking a career pathway.

How To Apply for this Role:

- Complete the Application Form on our Website www.murdochbutchers.co.uk/jobs-general
- Drop your CV and cover letter in at our Butchers Shop on Forres High Street.