



Job Title	Butchery Operative
Department	Butchery
Approximate department size	9
Reports to	Butchery Operations Manager / Butcher on site
Direct Reports	NA
Working hours and pattern	Monday – Friday, 8:30am-5pm
Will this role qualify for tronc or bonus?	Quarterly Performance Bonus

Purpose of this role

The Butchery Operative provides hands-on support across the butchery department, assisting with preparation, packing and general production tasks at either the Farm Shop Butchery (retail and e-commerce fulfilment) or Avalon Butchery (processed meat production), under the direction of the Butcher(s) allocated to that site that week.

Responsibilities

Production Support

- Assist with preparing, portioning, weighing and packing products to specification, under supervision.
- At the Farm Shop: support e-commerce order picking and packing, and retail counter replenishment during quieter periods.
- At Avalon: support bacon, sausage, burger and charcuterie production tasks as directed.

Stock & Housekeeping

- Assist with receiving deliveries, stock rotation and maintaining par levels.
- Maintain a clean, safe and hygienic working environment in line with HACCP and food safety procedures.

Compliance

- Follow all food safety, hygiene and traceability procedures as trained, recording activity in Mango where required.

Team

- Work flexibly across tasks and, where needed, sites, as directed by the Butcher(s) on site.

Characteristics needed for this role

- Reliable and willing to learn.
- Works well under supervision and to instruction.
- Good pace and attention to detail.
- Flexible across tasks and, where required, sites.



Skills and experience needed for this role
• Basic food handling, kitchen or production experience, or a willingness to train. • Ability to follow instructions and specifications accurately. • Physically capable of repetitive manual tasks in a chilled production environment.
Skills and experience desired for this role
• Prior butchery, food production or warehouse/fulfilment experience.
Qualifications needed for this role
• Level 2 Food Safety (or equivalent), to be completed through The Newt Academy if not already held. •
Qualifications desired for this role
None specified.
What systems will be used in this role?
• Mango – Health and Safety Software
Department Description
The Newt Butchery transforms estate-reared livestock into premium, provenance-led products for Retail, Hospitality, E-commerce and Wholesale channels. The department operates across two sites: the Farm Shop Butchery at Hadspen, a single counter serving both retail walk-in customers and e-commerce fulfilment, and Avalon Butchery, dedicated to processed meat production; bacon, sausages, burgers and charcuterie.