

# Careers Information Toolkit





## Marketing

#### MEAT RETAILER

#### **ALSO CALLED**

Butcher



#### WHAT'S THE JOB ABOUT?

#### Preparing meat for sale or supply

Processing carcasses into primary and secondary cuts, cutting, trimming and shaping standard cuts of meat, packing and storing products for display and sale, preparing marinated meats, value-added and ready-to-cook dishes

#### · Working with a variety of equipment

Knives, hand tools, power equipment and computer-operated machinery, assembling and operating mincers, grinders, mixers and sausage machines

### • Complying with HACCP (Hazard Analysis Critical Control Point) procedures

Preventing contamination of premises that can lead to food poisoning, maintaining meat at correct temperatures, cleaning equipment and premises to required standard, using correct detergents and sanitisers

#### Assisting clients and customers

Advising customers about alternative cuts, cooking methods, storage requirements and nutritional aspects of meat, assisting clients such as hotels and restaurants in menu planning, estimating food portions and production costs

#### Ordering and selling

Predicting demand for meat cuts, ordering supplies from wholesalers using AUS-MEAT language, weighing and checking stock on receipt, selling meat according to customer orders, collecting payment for sales



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#### WORK CONDITIONS

- Meat retailers work in small and large meat retail outlets, supermarkets, wholesale and export businesses and the boning/slicing rooms in a meat processing works.
- Hours are usually set, often with early morning starts.
- Work takes place in a temperature-controlled environment and there is regular exposure to animal blood.
- The work may be stressful especially at peak hours of the day.
- Meat retailers who open their own businesses may work long and irregular hours.
- Depending on the size and structure of the business, involvement of the meat retailer or supervisor in the actual work will vary. There will be a certain amount of time spent in the office and liaising with clients and suppliers.
- Sufficient funds or financial backing are essential to purchase/ lease premises, establish and fit out the shop and employ staff.
- Small business management skills are essential for the successful operation of a meat retail outlet.

#### **EXPERIENCE AND RELATED TRAINING**

- Meat retailers should be physically fit and have good hand-eye coordination.
- As the job involves a lot of contact with customers, good interpersonal skills are essential.
- To be employed as a meat retailer you must have a relevant qualification and experience.
- If you are already working at this level you can have your skills recognised by applying for a qualification with a training provider.





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Career path	Training Requirements
Trainee Meat Retailer	VOCATIONAL TRAINING
You carry out some of the above tasks under supervision.	Certificate 2 in Meat Processing (Meat Retailing)
Apprentice Meat Retailer	VOCATIONAL TRAINING
You carry out all of the above tasks under supervision.	Working towards • Certificate 3 in Meat Processing (Meat Retailing)
Meat Retailer	VOCATIONAL TRAINING
You carry out the above tasks as a qualified tradesperson.	Certificate 3 in Meat Processing (Meat Retailing)
Meat Retailing Manager	VOCATIONAL TRAINING
You own a traditional meat retail outlet or manage several shops or the meat department in a supermarket.	Certificate 4 in Meat Processing (Leadership)

## Related Jobs

- Chef
- Food technologist
- Meat processing manager
- Meat processing worker
- Rural business owner/manager
- Smallgoods maker



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