



E. HEAD BUTCHER

Reporting to the Executive chef, the successful candidate will be responsible to;

- Supervise the daily operations of the butchery and lead the butchery team.
- Receive, inspect, process and portion meat, poultry and seafood to approved quality standards.
- Ensure compliance with food safety, HACCP and hygiene standards.
- Maintain proper stock control, inventory accuracy and minimize wastage.
- Monitor meat yields, portion control and contribute to food cost management.
- Ensure proper storage, handling and distribution of meat products.
- Maintain butchery equipment and ensure a safe working environment.
- Train, mentor and supervise butchery staff.

Qualifications and Skills;

- Certificate or Diploma in Food Production, Professional Butchery, Meat Technology, Culinary Arts or a related field.
- HACCP/Food Safety certification is an added advantage.
- Minimum of seven (7) years' experience in a busy hotel, institutional or commercial butchery, with at least three (3) years in a supervisory role.
- Thorough knowledge of meat cutting techniques, food safety standards, inventory management and cost control.
- Strong leadership, communication, organizational and team management skills.

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