



BUTCHER SUPERVISOR

Reporting to the Store Manager, the role of a Butcher Supervisor involves leading a team and supervising butchers which includes general butchery responsibility for large Tininga Limited Supermarket located at Dobel. The preferred candidate must be capable of maintaining a high standard of display case presentation and demonstrate very good skills and knowledge in boning and trimming meat from beef carcasses into steaks, chops, roast and other cuts and has the ability to maintain courteous quality customer service and lead a small but committed team to achieve goals.

Ideal requirements would be:

- Minimum Grade 10/12 education.
- 3 to 5 years butchery experience as a Butcher Supervisor in large retail business or similar.
- Prudent understanding and knowledge in conducting freezer stock takes.
- Very good understanding of different species and cold chain management.
- Good communication skills, presentation and motivated to succeed in your career.
- Demonstrate the ability to work long hours including weekends.

If you wish to apply for this position, please send your application including a covering letter, updated CV, a passport size photo and relevant supporting documents addressed to:

**Human Resources Manager
Tininga Limited
P. O. Box 587
Mount Hagen
Western Highlands Province**

Or email to: jobs@tininga.com.pg

APPLICATIONS CLOSES ON FRIDAY 19TH MARCH 2021

**ONLY SHORT-LISTED APPLICANTS WILL BE CONTACTED TO ATTEND
INTERVIEWS**