

6331 BUTCHERS, MEAT CUTTERS AND FISHMONGERS - RETAIL AND WHOLESALE

Lead statement

Butchers, meat cutters and fishmongers in this unit group prepare standard cuts of meat, poultry, fish and shellfish for sale in retail or wholesale food establishments. They are employed in supermarkets, grocery stores, butcher shops and fish stores or may be self-employed. Butchers who are supervisors or heads of departments are included in this unit group.

Example Titles

- butcher apprentice fishmonger
- head butcher – wholesale
- meat cutter – retail or wholesale AZretail butcher
- supermarket meat cutter

Main duties

Butchers, meat cutters and fishmongers in this unit group perform some or all of the following duties:

- Cut, trim, and otherwise prepare standard cuts of meat, poultry, fish and shellfish for sale at self-serve counters or according to customers' orders
- Grind meats and slice cooked meats using powered grinders and slicing machines Prepare special displays of meat, poultry, fish and shellfish
- Shape, lace and tie roasts and other meats, poultry or fish and may wrap prepared meats, poultry, fish and shellfish
- Manage inventory, keep records of sales and determine amount, product line and freshness of products according to company and customer requirements
- Ensure food storage conditions are adequate
- May supervise other butchers, meat cutters or fishmongers.

Employment requirements

- Completion of secondary school may be required.
- Completion of a college or other meat-and-fish-cutting training program, or a three-year meat cutting apprenticeship may be required.
- On-the-job training in food stores is usually provided for retail butchers, meat cutters and fishmongers.
- Trade certification for meat cutter is available, but voluntary, in Saskatchewan and British Columbia.