



Job Title: Butcher – Delifonseca Counter (Edge & Son Butchers)

Location

Delifonseca, Liverpool
(with the possibility of some days at our New Ferry shop)

Role Overview

We are looking for a confident, customer-focused butcher to run the Edge & Son Butchers counter at Delifonseca. This role suits someone who is organised, able to self-manage, and comfortable working independently while delivering excellent customer service.

You will be the main butcher on the counter for the majority of the time, with the support of a friendly and experienced Delifonseca deli team, and there may be the opportunity to work some days at our New Ferry shop.

Key Responsibilities

- Cutting and preparing meat to customer order at the counter
- Providing knowledgeable, friendly customer service and advice on cuts and cooking
- Maintaining a well-presented, fully stocked counter
- Preparing joints, steaks, and bespoke cuts to a high standard
- Whole carcass and primal butchery where required (preferred but not essential)
- Self-managing day-to-day counter operations, including preparation and organisation
- Following all food safety, hygiene, and HACCP procedures
- Managing stock rotation and minimising waste
- Working confidently and independently during service



About You

- Experience working as a butcher or meat cutter in a retail or food-led environment
- Confident cutting meat to order in front of customers
- Able to self-manage and take responsibility for the counter day to day
- Strong customer service skills, friendly, approachable, and professional
- Whole carcass butchery skills preferred but not essential
- Reliable, organised, and calm under pressure

Working Pattern & Hours

- **5 days per week**
- **Saturday working is essential**
- **Sunday working is preferable**, but can be discussed
- Other days off to be agreed
- Working hours **8am to 5pm**, with a lunch break

Pay & Benefits

- **Salary dependent on experience**
- A stable, long-term role within a respected, quality-led food business
- Support from both Edge & Son Butchers and the Delifonseca deli team
- Opportunity to gain experience across both Delifonseca and the New Ferry shop
- The chance to work with high-welfare, British meat

How to Apply

Please get in touch with a short introduction and details of your experience. Trade references welcomed.