ADVERTISEMENT
BUTCHER SUPERVISORS

JOB OVERVIEW

We are seeking skilled and passionate **Butcher Supervisors** to lead our Butchery Department with a strong focus on quality, product standards, commercial growth and team development. These roles are ideal for trade-certified professionals who takes pride in craftsmanship, presentation, efficiency and delivering value to customers and the business.

KEY RESPONSIBILITIES

- Maintain high standards in product quality, cutting accuracy, presentation and visual displays**.**
- Execute store-approved planograms while also developing and implementing new recipes, marinades and value-added products to grow sales, GP and customer appeal.
- Ensure effective stock control, temperature monitoring and product rotation to minimise damage, wastage, and loss.
- Develop secondary usage options for carry-over stock to maximise value and reduce waste.
- Lead, coach and mentor apprentices and junior butchers through their training and development journey.
- Deliver outcomes that support the strategic direction of the butchery department and broader business initiatives**.**
- Uphold strict food safety, OH&S and store compliance requirements.
- Maintain strong working standards in production planning, schedule management, ordering and product availability.
- Work closely with management to identify commercial opportunities, seasonal lines and improvement strategies.

SKILLS & EXPERIENCE

- Qualified butcher with proven retail butchery experience.

- Essentially should have a detailed understanding of chilled and fresh product shelf life and ability to manage a strict compliance plan that insures 100% best quality is available at all times.

- Strong knife skills, technical product knowledge, and attention to detail.
- Ability to interpret and execute planograms while also innovating new product offerings.
- Demonstrated knowledge of margin management, stock control, shrink reduction, and GP performance**.**
- Strong leadership skills with experience coaching apprentices and team members.
- Excellent communication, time management, and problem-solving capability.
- Commitment to high store standards and a positive customer experience.

If you are a proactive and results-driven professional with a passion for butchery management, we would love to hear from you. Send your application to:

HUMAN RESOURCE MANAGER
P. O. BOX 587
MT. HAGEN
WESTERN HIGHLANDS PROVINCE

OR EMAIL TO: jobs@tininga.com.pg

ONLY SHORT-LISTED APPLICANTS WILL BE INVITED FOR INTERVIEWS

APPLICATIONS CLOSE ON FRIDAY 5TH AUGUST 2026