



WE'RE HIRING

CUSTOM CUTTING MEAT CUTTER

Location: Mountain Valley Meat

Job Type: Full-time, Monday-Friday (occasional Saturdays)

Wage: \$17-22 DOE

POSITION SUMMARY

We are looking for an experienced and detail-oriented Custom Cutting Meat Cutter to join our butcher shop. This role involves preparing meat to exact customer specifications, including portioning, deboning, trimming, and specialty cuts.

KEY RESPONSIBILITIES

- Perform precise custom cuts based on customer requests
- Cut, trim, bone, grind, and portion beef, pork, goat, lamb, and wild game
- Follow specific instructions for customer orders with accuracy
- Ensure all cuts meet shop standards for presentation and quality
- Operate band saws, slicers, grinders, and packaging equipment
- Maintain a clean and sanitary workstation
- Communicate clearly with customers and team members

REQUIREMENTS

- Strong knowledge of meat anatomy and cutting techniques
- Advanced knife skills and familiarity with cutting tools
- Ability to lift up to 50 lbs and work in cold environments
- Excellent attention to detail and precision
- Strong organizational and time management skills
- Good communication and customer service skills

PREFERRED QUALIFICATIONS

- Experience as a meat cutter, preferably in custom cutting or wholesale
- Experience fulfilling custom orders for restaurants or specialty clients
- Bilingual (Spanish and English) is a plus