

**Robert's Steakhouse (Atlantic City) is now hiring!** We would love for YOU to join our growing team. Our goal is to build a team of individuals driven by the decision to perform to their highest potential while working together to create a culinary experience that our guests will not forget. Don't miss this opportunity to join a growing company where hard work is rewarded, and opportunities for growth abound.

**LOCATION:** Robert's Steakhouse is an upscale restaurant located in the Trump Taj Mahal Hotel & Casino in Atlantic City, NJ.

**CONTACT:** Karen

## **JOB DESCRIPTION**

### **BUTCHER**

**POSITION REPORTS TO:** Executive Sous Chef

**SUMMARY OF POSITION:** The job purpose of Butcher is responsibility for planning, preparing and executing all portioning, ordering and inventory of meats and fish in accordance with standards and plating guide specifications as well as maintaining organization, cleanliness and sanitation of work areas and equipment.

#### **DUTIES & RESPONSIBILITIES:**

- Maintains a GUEST focus while performing duties.
- Maintains a hygiene level required by the local Health Department and ensures that food sanitation, safety and proper food handling functions are practiced on a daily basis.
- Maintain a professional, neat and well-groomed appearance, adhering to Robert's Steakhouse standards.
- Communicate with chefs, management and employees efficiently with proper reporting, and meetings.
- Perform the meat cutting functions. These includes but is not limited to scraping and trayng products, cubing steaks, grinding ground meats and cutting and processing meat according to requirement and perform all meat associate responsibilities as directed.
- Weigh all meat items in accordance with specified procedures outlined by standard practice.
- Ensuring the proper working and handling of all butchering machinery and equipment.
- Complying with all USPH standards of operating.
- Coordinating working with Chefs and Steward.
- Receive any meat delivery, code, rotate, and put in appropriate storage area.
- Develop product knowledge in all areas of the meat department including cooking procedures.
- Communicate any needed equipment repairs or maintenance work needed.
- Keep work area free from debris and safety hazards. Observe and maintain company sanitation and food safety standards.

- Keep a running inventory.
- Handle and report any accident immediately, no matter how minor.
- Perform all other duties as assigned.
- Troubleshoot unexpected or unusual situations.
- Prepare special-order items and those items used for promotional functions as requested by the restaurant and hotel/casino.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Must be able to work without direct supervision is required.
- Handle a fast-paced, busy, and somewhat stressful environment, and work under pressure and meet deadlines with particular attention to detail.

### **QUALIFICATIONS:**

- Knowledge of basic health, safety and sanitary guidelines.
- 2 to 4 years of hands on Butcher experience, accurate knife skills and the ability to follow recipes and support company in all aspects of Cost Control.
- Self-starter with strong interpersonal skills and ability to work alone or in a team environment.
- Lift cases or packages of meat or products weighing approximately 15-40 lbs.
- Meet established volume activity standards.
- Stand or walk 100% of the time while working in temperatures of 45 degrees F the majority of the time.
- Perform repetitive grasping, twisting, reaching and hand/arm motions as the product is identified, wrapped, priced and weighed.
- Use hands continuously to feel objects, use tools and equipment to cut and prepare meat products.
- Ability to work varied shifts, including weekends and holidays.
- High school degree, GED certification or an equivalent qualification from a certified college.
- Must have 2 – 3 years experience in a food processing industry and must be familiar with cutting techniques.
- Previous experience working in an upscale restaurant.
- Basic computer skills.
- Must be able to work unsupervised
- Have interpersonal skills to effectively communicate clearly with managers, kitchen and dining room personnel.
- Comprehensive understanding of the English language.
- Be able to work in a fast paced kitchen environment

### **UNIFORM REQUIREMENTS:**

- Clean non-slip shoes (must say non-slip on shoes)
- Socks must be worn
- Clean black non-denim pants or shorts. Shorts cannot be cut-offs and must be long enough to fall

within 6" of knees (appropriate chef gear is acceptable)

- Clean white T-shirt (chef coat is optional)
- Clean white apron (provided)
- Hairnet or hat must be worn
- Deodorant must be worn

## **ABOUT OUR CAREERS**

Success is waiting for you at Robert's Steakhouse (Atlantic City). We are known as one of the premier fine dining experiences with our trademark dry-aged beef and our extensive wine list. Through all of our efforts as a group, we are able to excel in what we do and enjoy the rewards that come from executing at the highest levels.

As a part of Robert's Steakhouse's (Atlantic City) employment process, final candidates will be required to complete a drug test and background check prior to an offer being extended. Robert's Steakhouse (Atlantic City) is an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to race, national origin, gender, age, religion, disability, sexual orientation, veteran status, or marital status.