

EXTERNAL JOB POSTING

Halal Butchers

Job Title: Halal Butcher

Location: New Store @ Brampton & Thorncliffe Park Drive

Company: Iqbal Foods

Job Type: [Full-Time/Part-Time]

Job Summary:

Iqbal Foods is seeking a skilled and dedicated Halal Butcher to join our team. The ideal candidate will specialize in halal meat preparation, customer service, and maintaining high safety and hygiene standards. This role involves preparing and displaying high-quality meat products while ensuring strict adherence to halal standards and company policies.

Duties and Responsibilities

Primary Responsibilities

1. Halal Meat Preparation

- Cut, trim, debone, and portion halal-certified meat (beef, poultry, lamb, goat, etc.) in compliance with halal standards.
- Prepare specialty cuts and products, such as marinated meats, kebabs, and custom orders, according to customer preferences.
- Ensure all products meet Islamic dietary laws and company quality standards.

2. Customer Service

- Assist customers by recommending cuts of meat, providing cooking advice, and fulfilling custom requests.
- Address customer inquiries and resolve issues professionally and efficiently.
- Support bulk and event-specific meat preparation orders.

3. Safety and Hygiene Compliance

- Maintain a clean and sanitized work environment by adhering to strict food safety and health regulations.
- Implement proper meat storage and handling techniques to preserve quality.
- Conduct regular checks to ensure halal and public health compliance.

Additional Responsibilities

1. **Inventory and Stock Management**
 - Track inventory levels and coordinate with suppliers for halal meat deliveries.
 - Inspect incoming meat for freshness and quality, ensuring compliance with company standards.
 - Organize freezers and refrigerators to optimize storage and prevent spoilage.
 2. **Display and Merchandising**
 - Create visually appealing displays in the meat section to promote sales.
 - Accurately label and price all products per company policy.
 3. **Equipment Maintenance**
 - Sharpen and maintain butchery tools to ensure smooth operations.
 - Report equipment issues promptly to management.
 4. **Team Collaboration and Training**
 - Collaborate with team members to ensure seamless daily operations and exceptional customer satisfaction.
 - Train and mentor junior butchers in Iqbal Foods' standards and procedures.
 5. **Waste Minimization and Cost Control**
 - Utilize efficient cutting techniques to minimize waste and maximize product yield.
 - Monitor pricing trends and suggest adjustments to maintain profitability.
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Desired Qualities

- Strong knowledge of halal meat preparation and Islamic dietary laws.
- Excellent customer service and communication skills.
- Physical stamina to handle prolonged standing, heavy lifting, and cold environments.
- Attention to detail and commitment to high-quality standards.

How to Apply:

Interested candidates are encouraged to submit their resumes to
**Kartini - Email: kahamat@tno-toronto.org or please contact @ 416-996-1352 or Tel:
416-467-0126 x1222**

Iqbal Foods is an equal opportunity employer and values diversity in the workplace.