

## THE ORGANIZATION

Ling & Sons have been proudly serving the Aruban community and island visitors since 1965, stocking our shelves with fine products from around the globe in order to meet the growing demands of our diverse clientele. As the largest American-style supermarket on the Island we provide under-one-roof fresh and organic produce, daily-baked bread and pastry, premium meat as well as gourmet and ethnic products.

## **WHAT WE OFFER**

- Good compensation & benefits;
- Vacation pay;
- · Growth opportunity;
- · Dynamic work environment;
- Birthday off with pay;
- In-House Training;
- Service anniversary gratification (1 month salary)
- Employee discount.

## **RESPONSIBILITIES**

- Supervise and coordinate the daily activities of the butchery department, including assigning tasks, scheduling shifts, and providing guidance to staff members;
- Ensure that all meat products meet quality standards, including freshness, appearance, and weight, and implement procedures to minimize waste and spoilage;
- Monitor inventory levels of meat products, order supplies as needed, and manage stock rotation to prevent product expiration;
- Enforce proper safety procedures and sanitation practices to maintain a clean and safe working environment, as well as compliance with health regulations;
- Ensure compliance with all relevant regulations and standards, including those related to food safety, hygiene, and labor practices.

## **REQUIREMENT**

- High school diploma or equivalent; additional education or training in butchery or a related field is preferred;
- Proven experience as a Butcher Supervisor or similar role in a butchery department or meat processing facility;
- Strong leadership and interpersonal skills, with the ability to effectively manage and motivate a team;
- Excellent technical skills in butchery, including knowledge of meat cutting techniques, equipment operation, and product quality standards;
- Knowledge of food safety regulations and best practices, with a commitment to maintaining a safe and sanitary work environment;
- Ability to communicate effectively with customers, coworkers, and management;
- Flexibility to work evenings, weekends, and holidays as needed.



**INTERESTED?** 

Send your resume and letter to **recruitment@vdtcgroup.com** with application "**Butcher supervisor**".