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## **Job description**

### **Full Time Assessor, M.E.A.T Ipswich Ltd**

*Are you an experienced, qualified butcher looking to pass your skills on to train butchers of the future?*

*If so, we are looking for someone that can provide professional, and effective training for work-based learners to complete the Butchery Standards National Qualification nationwide.*

#### **Main duties and responsibilities:**

- To train learners in the theoretical and practical elements of the meat industry.
- To support, liaise and develop positive relationships with both Apprentices and employers.
- Maintain Learner's portfolios, and complete all relevant documentation to meet contractual obligations.
- Be able to manage own workload efficiently
- Stay up to date with trade and consumer trends

#### **Benefits for working at M.E.A.T Ipswich are....**

- The opportunity to develop and motivate the next generation of young people in the meat industry
- Mileage allowance – Company car negotiated after trial period
- 20 days holiday with additional bank holidays and 5 days extra for Christmas period.
- Opportunities for international travel in conjunction with training programmes
- No weekend requirements
- Relocation package if necessary

#### **PERSON PROFILE/ Education & Qualifications**

##### *Essential:*

- Relevant vocational qualifications in butchery, food safety and health and safety – ideally at Level 3 or above
- Excellent level of literacy and numeracy skills
- Ability to drive and current clean driving licence
- Willingness to spend consecutive nights away from home
- Comprehensive meat trade experience and knowledge over 7 years, minimum
- Experience in using I.T and a variety of programmes including; Word, Excel etc.
- Ability to organise own work load and maintain detailed records
- Ability to achieve self-performance targets
- Ability to motivate and train others

##### *Desirable:*

- Assessors qualification
- Experience in Slaughtering methods
- Knowledge of functional skills delivery, to be able to teach Maths and English Functional Skills to a Level 2 standard
- HACCP Qualification Level 3
- Experience in seam butchery
- Experience in using Microsoft teams, Zoom.

## Interpersonal & Communication Skills

### *Essential:*

- Adaptability and flexibility
- Excellent communication skills, both written and verbal
- Work well within a team, and work remotely and independently
- Passionate about training and quality.
- Strong commitment to maintain CPD portfolio

A comprehensive training plan will be delivered to the successful candidate in areas to fulfil the requirements of the position.

Job Type: Full-time

Salary: £23,000.00-£25,000.00 per year

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*Please supply a CV and email to [admin@meatipswich.co.uk](mailto:admin@meatipswich.co.uk), and a handwritten letter of application to Jane Dale, 203 Rosehill Road, Ipswich, Suffolk, IP3 8HF.*

Initial interviews will take place via video call on Friday 25<sup>th</sup> February.