



Location **United Arab Emirates**

JobCode **201201-1930**

## Head Butcher

### Property Information

Fairytales come alive in this enchanting palace. Located in the city centre, the hotel features 390 magnificent rooms and suites combining luxury with modern technology, and 10 restaurants and bars serving various, delectable cuisines.

### Brief Job Description

- Responsible for the preparation and producing all products needed for dining
- Works closely with catering and banquet on special menus
- Creates schedules for product preparation as needed by the occasion or event and oversees plating
- Ensure high quality production of food

### What is expected from a suitable candidate

- Minimum of 8 years experience in butchering meat and seafood in recognized production units or properties with multiple outlets
- Experienced in Charcuterie, high quality delicatessen, traditional sausages and cold cuts production
- Must have strong knowledge of meat and seafood product specifications
- Able to produce a wide range of sausages with and without pork
- Capable of conducting yield test and food tasting for product selection
- European international working experience is necessary, opening experience a plus
- Familiar with HACCP standards, Halal expertise would be beneficial
- Strong leadership skills with hands on approach, computer literate
- Must be mature, passionate, organized, committed, flexible and a team player with high energy level

### Remuneration package and job related information

Preferred Starting Date: **ASAP**

Interested Professionals please send your:  
**Complete Resume or Curriculum Vitae**  
**Profile Image**

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