



**Boryski's Butcher Block**  
2210 Millar Ave, Saskatoon, SK S7K 4L1

Phone: (306) 242-3456  
shop@boryski.com

### **Seasonal Support Team Member**

At Boryski's Butcher Block we unite past family values with new innovations to deliver continuous satisfaction and assurance to both staff and customers. We believe serving the community starts by building a team that values collaboration, quality standards, and creativity.

We are looking for a candidate with drive and a can-do attitude to join our team as Kitchen Supervisor to provide support to the Catering and Retail Team. This position supports our mission to service the community through delivering consistency and quality to our products and services.

Working with a supportive team, in a fast-paced and dynamic environment, the ideal candidate has experience with customer service and catering, and is comfortable taking direction. This is an opportunity for someone who wants to contribute to team success and grow their skills in food preparation and customer service.

**General Scope of Duties:** This position requires a willingness to work well with others to perform a variety of tasks. The Retail Support provides exceptional customer service through managing till transactions, phone inquiries, and maintaining a clean, sanitized, tidy work area.

### **Key Responsibilities**

- Provide friendly, timely customer service from entry to exit
  - o Answer questions about product/prices
  - o Run the till, bag items, sell and close gift cards etc.
  - o Assist in transactions for curb-side pick-ups, and custom/wild game/catering orders (find orders, close and record invoices)
- Assist Administrative Staff in answering phones during peak-periods
- Assist other front-end staff in completing daily cleaning tasks and maintaining an overall clean/sanitized retail area
  - o Ie. front doors, deli coolers, high-touch surfaces, phones, debit machines, etc.
- Organize and stock front freezers, fresh counters (steak and pork), retail shelves, pop cooler
  - o Provide updated signs to communicate new products, prices, or sales
  - o Provide a morning stock list for front freezer items to Butcher's Assistant
  - o Stock retail items (chips, chocolate bars, spices, butcher paper, etc.)
- Stock and organize sausage and deli coolers
  - o Inform Butcher Lead and Supply Lead of any inventory needs (pop, chips, candy, chocolate, till-tape, cleaning supplies, etc.)
  - o Rotate inventory so older dates are used first, and new/old products are adequately separated within bins
  - o Coordinate with Butcher Lead to ensure dates are correct, and items are discounted when appropriate
  - o Remove items with broken Multivac seals for re-packaging
- Assist Administrative Lead in creating signage and printing materials when required
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**Key Responsibilities (Continued)**

- Perform any additional projects/side duties to support front and back-end staff when time permits.
  - o Deep cleaning, organizing front-end areas and dry-goods shelves
  - o Creating and adhering product labels
  - o Building boxes for retail use
- Accompany a team lead and other team members to on-site catering events where needed and provide food service to guests
- Assist catering team in the kitchen at peak times
- Other duties as required

**Key Attributes (required):**

- Kind, honest, and reliable
- Able to adapt to fluctuations in pace and use time efficiently
  - o Meet demand when busy and tackle new projects during slow periods
- Understands how one's demeanor is representative of the BBB brand
  - o Provides exceptional customer service skills to match
- Highly collaborative (team player)
- Can communicate concerns, ideas, and needs effectively and courteously
- Willing to take initiative and develop creative problem solving/solutions
- Takes pride in a job well done
- Customer service experience

**Additional Assets (not required):**

- Food Safe Certification
- Valid Driver's License
- Serve it Right Certification
- Basic knowledge of point of sale systems
- Basic knowledge of Microsoft Office Suite

**What we offer you:**

- Competitive Wages
- Paid vacation time
- Paid sick time for employees who work more than 20 hours per week
- Product discounts
- Equitable portion of gratuities earned
- A chance to learn a diverse set of skills through cross-training and team collaboration
- A culture that values new ideas, transparency, collaboration, and fun

This position requires **in-person** attendance at our shop located in the North Industrial area of Saskatoon. We are building an inclusive work environment representative of the diverse community we have the pleasure of serving, and encourage candidates from all abilities and backgrounds to apply.



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**About Boryski's Butcher Block**

Boryski's Butcher Block is proud to be a locally owned and family-run butcher shop located in the North Industrial area of Saskatoon. Since its founding in 1981, Boryski's Butcher Block has expanded its operations to offer catering, BBQ rentals, wild game butchering, fundraising programs, and, most recently, fully-serviced Food Trucks for local events.

*We thank you for your interest in joining the team! Please email your resume and cover letter to [erin@boryski.com](mailto:erin@boryski.com). While we welcome all applicants, only those who are selected for an interview will be contacted.*