

CASE STUDY

NAME: STEFFAN EVANS

JOB TITLE: TRAINEE LINE LEADER & BUTCHER

EMPLOYER: DUNBIA

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WALES

WHAT DOES A TRAINEE LINE LEADER & BUTCHER DO?

A Trainee Line Leader ensures smooth flow of products – ensuring high standards of butchery are consistently met providing customers with high quality products. A butcher ensures that all bones are clean after being boned out to produce products to meet customer demands.

HOW DID YOU END UP IN THIS JOB?

After leaving school at 16, I commenced my employment with Dunbia in the Lairage department; which is the start of the process, when live lambs are received onto site. Following on from here I successfully completed the internal Butchery Training Academy programme, providing me with a future career path. As my knowledge and skills are progressing I am now working as a Trainee Line Leader; which will hopefully lead to becoming a Line Leader in the future and possibly a manager.

WHAT WAS YOUR STARTING SALARY?

My starting wage was £6.31 an hour – this was when employed in the Lairage.

HOW LONG HAVE YOU BEEN DOING YOUR JOB?

I have been employed by Dunbia for approx. 18 months; in the Lairage for 2 months prior to joining the Butchery Academy Training programme for 3 months and then employed as a butcher for 1 year and finally progressing to trainee line leader.

HAS YOUR SALARY CHANGED SINCE THEN – IF NOT DO YOU SEE SALARY PROGRESSION?

My current rate is £8 an hour, which is great for a person my age. I hope to see further progression in the future. My wage is reviewed as I improve and broaden my practical skills and take on more responsibility.

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