



Managing Director of the village butcher's shop "Thaler Metzger"

Are you looking for a position in a familiar and authentic environment and do you have a passion for high-quality meat products? Would you like to take on responsibility and play an active role in shaping the future of our butcher's shop? Then become a manager at Thaler Metzger in Matzendorf, our training centre at Bell Switzerland Ltd! As the central figure in our butcher's shop, you will be responsible for ensuring that everything runs smoothly - from selecting the best ingredients and providing competent customer advice to the production of our popular Thaler specialities.

Bell Schweiz AG
Dorfstrasse 45
4713 Matzendorf

Contract type Permanent
Workload 100%
Start of employment as of now
Language German

Do you have any questions?



Sybille Walpert
Head of HR Oensingen
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Apply online



You can find all the details online as well as the opportunity to apply directly.

Your tasks

- Management and organisation of the entire butcher's shop
- Management of employees and planning of staff deployment (7 employees)
- Managing the administrative and operational day-to-day business
- Passing on knowledge and promoting our young meat specialists
- Active involvement in Production and Sales - because knowing how it tastes is important!
- Responsibility for merchandise management, Quality assurance and food safety
- Customer care and ensuring first-class service
- Planning and implementation of catering, marketing activities and local sponsoring measures
- Responsibility for the appealing and inviting design of our shop

What you bring with you

- Completed training as a butcher (ideally specialising in delicatessen and refinement)
- Management experience and the ability to motivate a team
- Passion for high-quality meat products and craftsmanship
- Strong customer focus and team spirit
- Enjoy working with young people and passing on specialist knowledge
- Good PC skills
- Very good written and spoken German

What we offer



Work-life balance

A healthy work-life balance is important to us. You benefit from at least 25 vacation days as well as transparent electronic time tracking. This allows you to flexibly compensate any overtime with additional time off.



Catering

Catering is very important to us: you can enjoy freshly prepared food in our staff canteen, a lunch menu including soup and salad, water & tea and free fruit as well as high-quality products at greatly reduced prices in our outlet.



Mobility

Benefit from convenient public transport connections, attractive ticket subsidies and ample parking facilities in the multi-storey car park.



Professional development opportunities

Expand your knowledge with extensive training programmes, high-quality courses at the Coop Training Centre and a wide range of personal development opportunities.