



BUTCHERS - RETAIL AND WHOLESALE

NOC 63201

Prepare standard and specialty cuts of meat, poultry, fish and shellfish for sale in retail or wholesale food establishments.



3-YEAR OUTLOOK



Undetermined

3-YEAR JOB OPENINGS

23

MEDIAN HOURLY WAGE

\$18.75

\$15.90 \$31.85
LOW HIGH

TYPICALLY REQUIRED



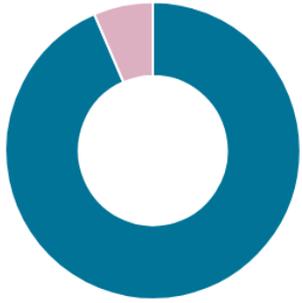
High school / on-the-job training

EMPLOYED

168

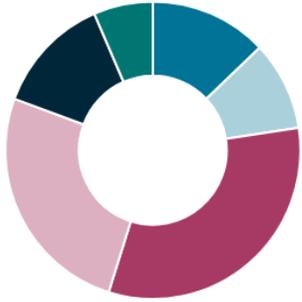
AVERAGE SALARY

\$37,500



EMPLOYMENT BY INDUSTRY

93.5%	Retail trade
Suppressed	Suppressed
Suppressed	Suppressed
6.5%	All Other Industries



EMPLOYMENT BY AGE

12.9%	15-24
9.7%	25-34
32.3%	35-44
25.8%	45-54
12.9%	55-64
6.5%	65+

ALSO KNOWN AS

- Butcher - Butcher Shop
- Head Butcher - Wholesale
- Butcher Apprentice
- Retail Butcher

MAIN DUTIES:

This group performs some or all of the following duties:

- Cut, trim, bone and otherwise prepare custom and/or standard cuts of meat, poultry, fish and shellfish for sale at self-serve counters or according to customers' orders
- Prepare meat for special displays and/or delivery
- Shape, lace and tie roasts and other meats, poultry or fish and may wrap or package fresh or frozen or prepared meats
- Manage inventory, keep records of sales and determine amount, product line and freshness of products according to company and customer requirements.

