



Butcher - Smith & Wollensky Restaurant Group – Washington, DC

[Smith & Wollensky Restaurant Group](#), an iconic fine dining steakhouse with nine locations across the US, seeks a Butcher for its Washington, DC location. The Butcher processes all primal cuts, filets, and fish, including cutting, weighing, and portioning for individual servings. Records quantities, maintains inventory and ensures proper storage of all meat and fish cuts. Requisitions needed supply, supports inspection of incoming supply for quality control. Ensures butchering equipment is maintained and available for use. Supports the Chef in execution of daily operations of both food preparation and facilities management.

Requirements:

- At least 21 years of age.
- Written and verbal comprehension of English language.
- Basic mathematical skills.
- Must be able to deal with all guests and staff in a courteous & professional manner.
- Maintain a polished professional appearance.
- Strong sense of urgency.
- Must have high school education or equivalent.
- Minimum 1+ years Culinary Management experience in a high volume fine dining food service restaurant.
- Broiler experience a must.
- Butchering experience a must.
- Culinary institute education, formal apprenticeship, multiple stagier or equivalent is preferred.

Email resumes to Matt King at mking@swrg.com. Learn more about Smith & Wollensky and career opportunities by visiting our [LinkedIn](#) page.