



## ***This Old Farm Meats & Processing***

***a Division of This Old Farm, Inc.***

***"Rejuvenating the Land One Farm at a Time"***

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# **Charcuterie Chef / Value Added Butcher**

This Old Farm, Inc. – Colfax, IN

## **Job description**

This Old Farm, Inc is hiring for a Charcuterie Chef / Value Added Butcher

This key position is both responsible for making our current recipes for ham, bacon, summer sausage, and jerky as well as for developing new recipes as skills allow.

Depending on skill level they will also preform some of our skilled butcher cuts.

A qualified individual must have.....

1. A good attitude
2. A desire to work both as a team member and independently.
3. Knife Skills preferred
4. Food Safety Knowledge preferred
5. Understanding of flavor profiles, product development, and market entry preferred.

Consideration will be based upon both skill level and attitude. The desire to be part of the team and learn often outweighs the need for immediate proficiency. Pay and specific responsibilities will be assigned based on experience.

For information about our company, see our website [www.thisoldfarm.com](http://www.thisoldfarm.com) .

Job Types: Full-time, Part-time

9572 W County Road 650 S Colfax, IN 46035, Ph. (765) 324-2161  
[www.thisoldfarm.com](http://www.thisoldfarm.com)

Pay: \$14.00 - \$25.00 per hour

Experience:

- meat: 1 year (Preferred)
- knife: 1 year (Preferred)

Work Remotely:

- No