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## Food Sales Assistant Specialised in Butcher Shops (Fachverkäufer/in im Lebensmittelhandwerk mit dem Schwerpunkt Fleischerei)

<b>Type of profession:</b>	recognised training occupation
<b>Type of apprenticeship:</b>	dual vocational education and training regulated by the German Vocational Training Act (BBiG)
<b>Duration of apprenticeship:</b>	3 years
<b>Learning places:</b>	company and vocational school

### What do you do in this profession?

Food sales assistants specialised in butcher shops sell meat and sausage and often small snacks. They advise and inform customers about the contents, ingredients and use of products. They present and wrap meat products, trim show cases and ensure order and cleanliness in sales rooms.

Moreover, they prepare meat products, e. g. slice meat and sausage, prepare snacks and delicatessen salads.

### Where do you work?

Food sales assistants specialised in butcher shops mostly work

- in butcher shops
- in retail shops

Usually they work in sales rooms, storage rooms and in cold rooms. In offices they conduct administrative tasks. They also prepare light meals in kitchens, or work in mobile shops, snacks vans and at sales booths in the open air.

### What is important in this profession?

- **An open nature and a friendly disposition** are important to create close customer contact. When advising customers on meat products you should demonstrate a sense for **customer service**.
- When calculating prices and discounts, as well as cashing you have to do the sums quickly and therefore be good at **maths**. Food sales assistants specialised in butcher shops should have good articulation in **German**, especially when advising customers. Good spelling and legible handwriting is needed, e.g. to write special offers on blackboards.