

Butchers

SOC: 51-3021 • Career Profile Report

■ Key Facts

<div>\$38,960</div> <div>Median Salary</div>	<div>143,100</div> <div>Employment</div>	<div>+1.0%</div> <div>Growth Rate</div>
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■ Requirements & Salary Range

Education: No formal educational credential

■ Automation Risk Assessment

Medium Risk - 38.0% probability of being automated in the next 10-20 years.
This job has some routine elements but still requires human judgment and interaction.

■ Work-Life Balance

4.9/10 - Fair work-life balance

■ Personality Fit (RIASEC)

Higher scores indicate better personality fit for this career type.

Realistic	8.4/10	Investigative	5.0/10
Artistic	3.8/10	Social	4.6/10
Enterprising	4.0/10	Conventional	8.0/10

■ Top Skills Required

Customer-service skills, Dexterity, Physical stamina, Physical strength

✓ Strengths

- High Demand
- Flexible Work
- Continuous Learning

■ Challenges

- Burnout Risk
- Rapid Technological Change

■ What They Do

Butchers typically perform the following tasks:

- Prepare and place meat cuts and products in display counter to appear attractive and catch the shopper's eye.
- Wrap, weigh, label, and price cuts of meat.
- Cut, trim, bone, tie, and grind meats, such as beef, pork, poultry, and fish, to prepare in cooking form.
- Prepare special cuts of meat ordered by customers.
- Receive, inspect, and store meat upon delivery to ensure meat quality.
- Estimate requirements and order or requisition meat supplies to maintain inventories.
- Shape, lace, and tie roasts, using boning knife, skewer, and twine.
- Record quantity of meat received and issued to cooks or keep records of meat sales.
- Supervise other butchers or meat cutters.
- Cure, smoke, tenderize, and preserve meat.
- Negotiate with representatives from supply companies to determine order details.
- Clean and sanitize meat cases and cutting equipment.

*Generated by StartRight • Data from U.S. Bureau of Labor Statistics & O*NET*

Source: <https://www.bls.gov/ooh/production/butchers-and-meat-cutters.htm>