2790 5395 Apprenticeship as a specialist salesman in the food trade - specializing in butchery (m/f/d) - 2023 Welcome to EDEKA Southwest! Your training company right around the corner.  
  
Our heart beats for food. Yours too?  
  
Fresh, healthy and fair trade food - that's what we work for 365 days a year. For gourmets, connoisseurs, families, friends for you and all of us.  
  
We not only sell food, with our actions we help determine many areas of social life: from sustainably produced food, our social commitment to the nationwide supply of rural areas.  
  
Apprenticeship as a specialist salesman in the food trade - specializing in butchery (m/f/d) - 2023  
  
What are you making of yourself?  
  
You will learn how to stock the meat counter to promote sales. Quality assurance is the top priority - especially when it comes to customer advice. Because recognizing customer wishes and preferences as well as our own advice on nutrition and preparation promote sales and increase the satisfaction of our customers. Targeted qualification measures turn you into a good salesperson and consultant with well-founded knowledge.  
  
- You advise customers on fresh sausage and meat products and their preparation  
- You get to know hygiene regulations  
- You develop your own creations for plate service, gift service and finger food  
- You familiarize yourself with the measures for controlling and disposing of fresh food  
  
What should you bring with you?  
  
- High school diploma  
- Personal hygiene and cleanliness  
- Manual dexterity  
- Pleasure in dealing with food  
- Enjoyment of customer contact and linguistic talent  
- Resilience and balance  
- Willingness to work in a team  
  
Your advantages with us!  
  
- (Crises) Secure job - Even in difficult times, because we always eat  
- Prospects and development opportunities - With commitment & our career programs you can achieve anything with us  
- Meaningful work - You ensure the local food supply and make an important contribution to society  
- Expert knowledge about food - Training seminars coupled with digital learning formats  
- Fat wallet - Christmas and holiday bonus\*  
- Networks - through seminars, competitions and other campaigns you get to know trainees from all over the region  
- Live out your ideas - Various competitions with attractive prizes (e.g. a trip to Spain to one of our producers)  
- Celebration - graduate gala in Europa-Park Rust including overnight stay and visit to the park  
- Mobility - chance to win one of 10 trainee cars\*  
- (Personality) development - Regular feedback sessions with your trainer  
- Multicultural – People from 101 different nations work at EDEKA Südwest  
- Homeground or Explorer - thanks to the structure of EDEKA, you can work anywhere in Germany.  
- Contribution to climate protection - training at EDEKA means working with regional products, short delivery routes and fair treatment of local farmers  
- Huge discounts - 10% employee discount on your EDEKA purchases\*  
  
\*The availability of these benefits depends on the respective training company  
  
duration and expiration  
  
Your training usually lasts three years – under certain conditions it can be shortened. What is special about the training is that the different working time models allow you to organize your free time individually.  
  
If you have any questions, please contact: bewerbung@edeka-suedwest.de or contact the market in which you would like to apply directly. You can find more information on our website: https://hier-bleib-ich.com/  
  
For reasons of easier readability, only the masculine form is used in the course of the text. We welcome everyone - regardless of gender, nationality, ethnic and social background, disability, religion, age, sexual orientation and identity. Specialist salesman - food trade (butchery) None 2023-03-07 15:56:16.309000