

Stourhead Farm Shop

Job Description: Senior Shop Assistant May 2026

About the Shop

The Shop is a privately owned business operated from a rented property at National Trust Stourhead since 2005. It is open 6 days a week, Monday to Saturday. It is owned by Steve and Louise Harris, and Nick and Sara Hoare, who all live in Stourton and take part in the operations and management of the shop.

The shop staff consist of a Supervisor, 2 senior shop assistants, and 1 junior weekend assistant. In addition a part time butcher and part time charcutier provide fresh and cured meats, sausages, pate and pies for the shop, but do not work in the shop itself.

As well as fresh meat sold from an open butchery counter, the shop sells a wide variety of local cheeses, plus other fresh, frozen and ambient foods.

Job Vacancy

We are looking for a senior assistant to work between 2-4 days a week on a rota basis, which is normally fixed a month in advance of the work required. This will include alternate Saturdays.

The shop trade is highly seasonal due to its location at Stourhead. The peak periods are Easter school holidays, May half term, second half of September and the whole of October. Holiday is normally not permitted in these periods. The shop shuts on Christmas Eve until early January, and up to 2 weeks of annual leave will be taken in this period.

The senior assistant will need to cover the whole variety of shop duties with the exception of weekly bankings and orderings. After a suitable period of training this will include operating the shop single handed or supervising a junior assistant. The assistant will be required to successfully complete Level 2 Food Hygiene within 6 weeks of starting work if not already qualified. The rate of pay is £10.85 - £12.71 per hour for the initial training period of 8 weeks, rising to £12.95 on completion of initial training. The post is subject to a 6 month probationary period.

How to apply

Please email cv and covering letter to shop@stourhead.com

Detailed job description

Daily duties include

1. Opening the shop in the morning, following shop opening routine including setting up the vegetable and meat displays, date checks, temperature checks
2. Operating the computerised till system and serving teas and coffees from the sales counter
3. Serving cheese and fresh meat from the open serveovers having due regard to HACCP requirements
4. Answering customer questions eg on cuts of meat, cooking methods, cheese provenance
5. Performing basic counter butchery eg making fresh mince, cutting chops steaks and joints.
6. Preparing counter cuts of venison from venison haunches and shoulders.
7. Cooking pasties and other pastry goods, hams, faggots and other goods in our cookhouse following the written procedures
8. Operating the slicers and vacuum packers to pack food for sale.
9. Receiving stock deliveries including fresh meat bulk deliveries (pigs and lambs)
10. Placing and receiving daily orders as instructed by the supervisor
11. Updating the computerised stock system
12. Cleaning the shop and ancilliary areas daily according to the cleaning schedule
13. Cashing up at the end of the day, and following the close down routine.

Preferred attributes

We are looking for a cheerful adaptable and physically fit person to work in our small team.

Experience of working with windows computers, being a basic user of excel and word and email is required.

Good numeracy and literacy skills

Good hygiene awareness

Interest in and knowledge of food particularly fresh meat and cheese

Retail or other customer facing experience very helpful

Food handling experience, hygiene qualifications or knowledge of HACCP an advantage.