

WHOLE FOODS MARKET
Day in the Life
Meat Team Member

00:00:09

CHRISTOPHER: My name is Christopher. I've been working with Whole Foods since 2009 and I am an experienced meat cutter. I learned how to make sausage. From there I moved on to poultry. And from there I started learning how to cut pork and lamb. And after that it took me a while to get into like start cutting beef product. The fact is, the number one thing that we handle our food from feeding thousands of people every day. Every day I go to work, I wash my hands, clean down my cutting block, you know, make sure that our customer gets the best quality food they could possibly get. I'll make burgers, make chicken, chicken kabobs, beef kabobs. Once I get done with that, then I go to start cutting the meat for the cases. Of course, yeah, we have to clean as we go.

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CHRISTOPHER: Any job is hard. But like I say, you can tell the... the dedication and you should always make it fun. I get up every morning and say hey, I get to go to work. You know, I... I get paid for it. But then again, I get to cut meat. I... I love to eat. I get to meet some interesting customers like day in and day out. I always try to make them laugh and make and crack jokes and stuff. And I say my favorite line, we'll see you tomorrow.

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