**Week ending 5/2/2015**

My seventh week consisted of working in Meat

Each morning consisted of us checking meat for freshness when working on filling the case. We would go through all the meat cases to make sure that all product was at least 3 days from the use by date. If the product were outdated, we would pull the product and shrink it. If it was less than or equal to 3 days, then we would begin a markdown process. First it would go down 20%. If it didn’t sell that day, we would mark it down 30%. Finally, if it didn’t sell that day, we would mark it down to 50%. Typically, product would go on the first markdown. Kris does this to cut down on shrink. Although she is still losing some money with markdowns, it is better than losing the entire product. Once we mark down products it was time for us to cut meat for our service case. Each day we typically would have Rib eye, Sirloin, Strip Steaks, and Filets. However, what we put in the case can change throughout seasons and weather can contribute to what we put in the case as well. On warmer days we typically will pout 95% ground beef in the case. We will also put “Ready to Cook” items in the case and this depends on season and weather as well. Throughout the day when working the case, we would do temperature checks every 3 hours. The remainder of the day would be to ensure we had enough products out in the case for customers to buy. We always want the case to be full. If that means we need to shift product around, then we do. This also consists of pricing our items when we fill. We always rotate product based on date and ensure that we put the most recent use by date on the top.

Our main staple items at Mt. Read consist of Family Packs of chicken breasts, Family Packs of boneless pork chops, ground beef patties (big and small), 80% ground beef (big and small), and 90% ground beef. We were also responsible for filling frozen items as well. We would check this in the morning and in the evening to ensure we had enough products out in the case. The meat department makes ground beef throughout the day to ensure it’s fresh and also to cut down on shrink.

Kris also walked through their order process for fresh and frozen with me. Ordering is typically heavier on product in the beginning on the month and lighter at the end of the month based on movement at the store for meat. Also, weather and season can contribute to their orders as well. Sometimes when we order products they do not get delivered. If the product cannot be located, then the store takes the loss on the product. 20 cases of our fresh Family Pack of boneless chicken breast did not get delivered to our store that week and it was not located, and the meat department took the loss for that product.

Kris also showed me how to grind beef and how to fill out the ground beef log. We need to count the number of clips on each package of ground beef.

On some other days I worked the service case. This meant I needed to work on Ready To Cook items all day and also service any customers that wanted to buy fresh meat out of the case. We used production guides and job aids to make ready to cook items. If we needed product in other departments, we would transfer/purchase the product to our department. Production guides in meat change seasonally on what we make. During the summertime we make a ton of the premade burger patties. On the weekends we have one person doing this all day long!

**Technology Opportunities**

When we do not receive product, this can become a big loss for the department at the store. I was wondering if we could possibly scan all products being loaded on a truck and then scan the product again when it gets delivered to each store. This would allow us to track where the product went and possibly help locate product that may have been delivered to the wrong store so that stores can locate their product and not lose money when they don’t receive product they ordered. This happens quite frequently in all perishable departments. I don’t know if this would be more time consuming and not productive when delivering the product, but thought this could help track our items better so that they end up going to the appropriate place that ordered them and also make it so that the department does not have to take a loss on a product they never received.

I also think a kiosk or something electronic the customers can interact with to learn cooking techniques or answer questions they have on meat would be helpful as well (as I mentioned in my Seafood week). Maybe it could be something that we use for both departments. A lot of questions customers had in meat were on cooking techniques as well. It would be neat to have videos on these techniques as well as have our Wegmans recipes available to them too for the main ingredient.