



Living
Wage
Foundation



KINGS

FINE COOKED MEATS

Est. 1888

We have the recipe, do you have the ingredients?



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WELCOME TO KINGS FINE COOKED MEATS

OUR STORY

Our story started back in 1888 when Frank King opened up a Butchers Stall in Wigan's famous Market Hall. Mr King's stall went from strength to strength and quickly gained a reputation for quality and service, especially his home cooked meats.

Just as Frank King did 135 years ago we still manufacture the finest full muscle products, surpassing the quality of our competitors whilst keeping the price comparable.

We do this by combining traditional methods and recipes which have been passed from generation to generation with new technologies and ideas.



We supply high quality cooked meat products at low prices. We're a close-knit, family run business, whose mission is to deliver the best product, as well as a friendly service.



MEET THE SENIOR MANAGEMENT TEAM

John Hamer



(Director)
Retired Board Member

'I took over Kings in 1993, and massively changed the business approach here. Although I'm retired, I am still a board member.'

Jonathan Hamer



(Managing Director)
Sales, Health and Safety, Purchasing, Marketing

'I oversee the general operations at Kings, and I'm always looking for new ways to be innovative within our processes.'

Jacqui Latham



(Financial Director)
Accounts, Maintenance, IT, Shop

'I lead the Accounts team to ensure all of our documents and orders are submitted and delivered, and that we're always progressing financially.'

Jane Fitzsimons



(Human Resources Director)
Human Resources, Recruitment, Media Communications

'I run the HR department, making sure that our staff are well and happy within their workplace. My department deal with recruitment and communication within the company.'

Stewart Dutton



(Production Manager)
Production Operations, Maintenance

'I oversee the daily operations in our BRCGS certified factory, making sure that all processes are up to the high standard that we set for ourselves here.'

Amy Foulds-Clare



(Technical Manager)
Technical, Quality Assurance, Hygiene

'I am the head of the Technical operations here at Kings. I research and lead new initiatives that improve the taste and quality of our products.'

OUR PRODUCT JOURNEY

PURCHASING



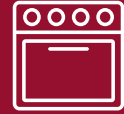
Our process starts in our purchasing department. They source the highest quality products for us to use in our BRCGS certified factory.

TECHNICAL



After the produce has been purchased, it's up to our technical team to audit the meat. Food safety is our main focus at Kings.

LOW RISK



Our Low Risk department make sure that the stock gets programmed into our SI system and correctly stored.

SALES



Our Sales department is a vital part of our process. They travel around the UK, spreading the word about our products and taking orders. They also laisse with our regular customers and make sure everything is up to our usual high standard.

HIGH RISK



This is where the cooked meat gets chilled, prepared for slicing and packaging, and quality checked. After that, the product gets sent through to the labelling room for its last checks before being ready for despatch.

DESPATCH



This is where our customers' orders get prepared to be sent out on our vans to be delivered all around the nation.

LOGISTICS



Our team of dedicated drivers deliver to restaurants, schools, factories and food businesses all around the country. This is where our process comes to a close.

WELCOME TO OUR TEAM

Meet some of the people who assist in keeping our business thriving



Julie Mallinson
BUTCHER ASSISTANT

Working in a predominantly male industry, people ask me a lot whether I enjoy my work. The answer is yes! We all have different strong points behind the butcher's counter, and we work as a team to deliver great customer service and exceptionally butchered meat. Before working at Kings, I had no prior training in butchery, so I've learnt everything I know here. It's truly been a great learning opportunity.

Jessica Wardle
ACCOUNTS TEAM

It's amazing to be a part of a team made up of people who I genuinely call friends. I know how rare it is to get on with everybody who you work with, so I'm really grateful. I work on the accounts team for Barcino Meats (Kings' sister business), and have learnt so many new skills that I will be able to take with me throughout my career.



KINGS FINE COOKED MEATS AWARD REPETOIRE FOR 2024

Take a look at some of our incredible achievements from over the last 12 months...

WIGAN BOROUGH BUSINESS AWARDS 2024

In September 2024, around 30 of our staff members took to The Brick Community Stadium for a night of celebration and appreciation of local businesses. Kings Fine Cooked Meats was nominated for the 'Medium to Large Business of the Year' award, and we remarkably achieved Runner up. It was a great evening and a testament to our staff's hard work.



KINGS FINE COOKED MEATS AWARD REPETOIRE FOR 2024

WOMEN IN MEAT INDUSTRY AWARDS 2024



2024 saw the success of Julie Mallinson, one of our butchers. Julie started off in our factory, but moved onto the butcher's counter during the pandemic. She had no prior training in Craft Butchery, however she took it in her stride. Julie has spent 5 years honing her craft, and was recognised for her skills in the 2024 Women in Meat Industry Awards.

Outstandingly, Julie was the winner of her category and spent the evening at the Royal Lancaster, London with Anabelle Croft and hundreds of other incredible women in the meat industry. We are incredibly proud to be a part of Julie's journey, and we can honestly say that she is a huge asset to our team.



COUNTRY RANGE GROUP AWARDS EVENING 2024

December brought the iconic Country Range Group Awards Evening. Hosted by TV legend, Rob Brydon, the night was extremely prestigious and exclusive. A brilliant representative of the Kings Fine Cooked Meats family went to celebrate with other amazing people from the industry.

The future at Kings Fine Cooked Meats...

At Kings, we know how important it is to invest in talented people. After being in the industry for over 135 years, we have a lot to offer to individuals who are interested in food manufacturing.



Family

At the heart of everything we do



Delivery

To all four corners of the UK and Ireland



180+

Current Employees



100%

BRCGS Certified & Red Tractor Accredited



135+ years

Industry experience

COMPANY PENSION

SUBSIDIZED CANTEEN

CLOSE TO THE TOWN CENTRE

PROGRESSION OPPORTUNITIES

SOCIALLY RESPONSIBLE COMPANY

LENGTH OF SERVICE AWARDS

PROFESSIONAL DEVELOPMENT OPPORTUNITIES

ANNUAL BONUS

NEXT DOOR TO PUBLIC TRANSPORT LINKS

BUTCHERS FAYRE DISCOUNTS

STAFF BENEFITS

LIVING WAGE EMPLOYERS



KINGS

FINE COOKED MEATS

Est.1888

GET IN TOUCH

For any further information about our company, or any job vacancies, please don't hesitate to drop us a call or send us an email. We'd love to hear from you!

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