

Fruiterer or Greengrocer

Fruiterers manage a shop, selling fruit and vegetables. They sometimes sell other items such as flowers or local organic produce.

The Work

You could be:

- going to early morning markets to choose, buy and transport fruit and vegetables
- displaying produce attractively, either loose or in pre-packaged containers
- deciding on prices and marking them on
- serving customers at the checkout, weighing fruit, calculating prices, taking money and wrapping goods
- regularly checking sell-by dates, and throwing away any stock that's past its best, and ensure displays are fully stocked
- advising customers on how to prepare and serve produce
- packing orders for delivery to customers at their homes or to businesses such as hotels or restaurants
- arranging produce to appear attractive on display
- managing stock, keeping accounts and building up business.

Pay

The figures below are only a guide. Actual pay rates may vary, depending on:

- where you work
- the size of company or organisation you work for
- the demand for the job.

Starting pay is often based on the National Minimum Wage (NMW) or the National Living Wage (NLW).

As of 1 April 2026 the National Minimum Wage is £8.00 an hour for workers under 18, £10.85 an hour for workers aged 18 to 20. The National Living Wage for those aged 21 and over is £12.71 an hour.

Fresh produce managers in supermarkets can earn from around £18,500 to £24,000 a year.

Conditions

- Shops are usually open 9.00am - 5.30pm, Monday - Saturday.
- If working in a supermarket fresh produce department, you would work different shifts including evenings and weekends.
- You may have to work different shifts covering 24 hours and 7 days a week.
- If you are a shop manager, you will go to the fruit market in the early hours of the morning three or four times per week.
- You have to do a lot of heavy lifting.

Getting In

- You do not need formal qualifications, but some subjects at National 4 or 5 may be useful.
- A Saturday job in a produce shop is useful experience.
- With a little money, you could start by running a part time stall in a market.
- You should be fit enough to carry heavy loads.
- You usually need a driving licence if you are self-employed or working for a smaller independent grocer.

What Does It Take

You need:

- a pleasant manner
- good communication skills
- to be reliable and hardworking
- knowledge of the products you are selling
- speed and accuracy in basic maths
- knowledge of food hygiene
- business sense, if running your own shop.

Training

- Training is usually on the job from an experienced member of staff.
- Your employer might arrange part time training for you. There are Scottish Vocational Qualifications (SVQs) available in different aspects of retail and customer service.
- Larger employers such as supermarkets will provide their own structured training programme.

Getting On

- Most vacancies are in small shops with an owner-manager.
- There are a few jobs in supermarkets, where you might progress to supervisor or manager.
- The best chance of progression is to raise enough money to open your own stall or shop, or buy into a franchise.

Contacts

British Retail Consortium (BRC)

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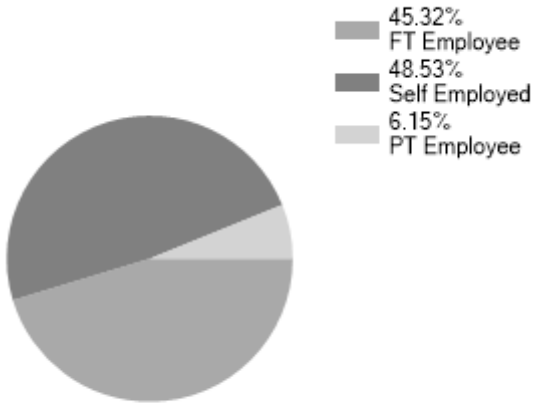
Website (2): www.rethinkretail.org.uk

X: @the_brc

Facebook: www.facebook.com/thebrc

Statistics

Employment Status UK %

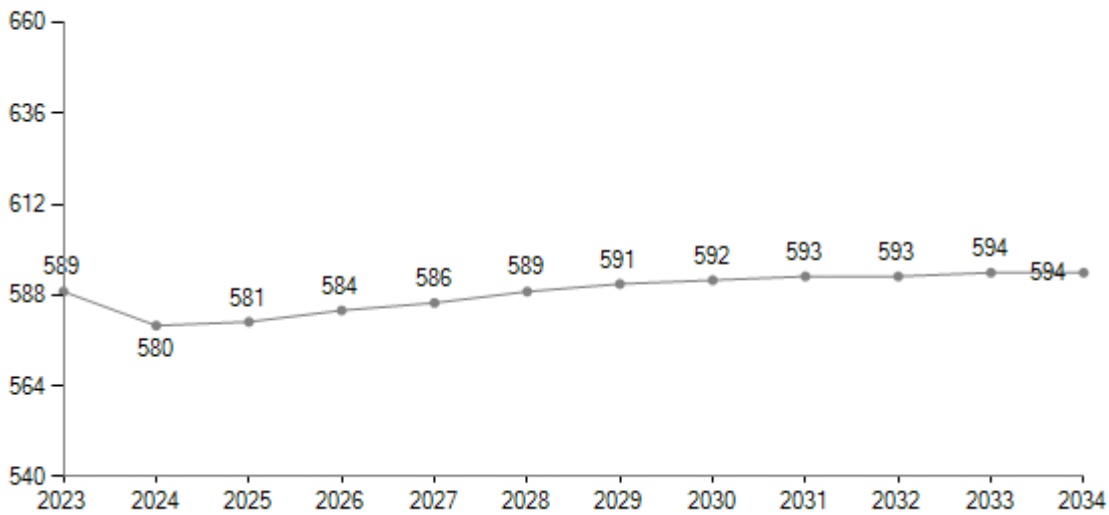


Past Unemployment - Scotland

No Claimant statistics available for Scotland.

LMI data powered by [LMI for All](#)

Predicted Employment in Scotland



LMI data powered by [Lightcast](#)