

We are leading food manufacturing company specialising in the manufacture seasonings. We are recruiting for a Production/Warehouse Operative to join our Operations Team working at our sites near Wotton under Edge, Gloucestershire.

Role:	Production Warehouse Operative
Reporting to:	Production Co-ordinator
Gross Salary:	Competitive Salary above minimum wage, details available on application
Location:	Mill Stream House, Alderley, Wotton under Edge, GL12 7QT or Unit 2, Abbey Mills Trading Estate, Charfield Road, Kingswood, Wotton under Edge, GL12 8RL as required
Hours of Work:	40 hours per week: 08:00 to 16:00 Monday to Thursday 08:00 to 15:15 on Friday including 45 minutes paid lunch break and 45 minute early finish on a Friday
Pension:	Auto-enrolment Pension Scheme
Healthcare:	WPA Healthcare NHS Top-up Scheme effective on successful completion of your probationary period.
Death in Service Policy:	Death in Service policy of twice basic salary, payable on death whilst employed by the Company, which includes access to the Help@Hand Benefits Scheme (only eligible up to State Pension Age)
Employee Benefits Scheme/Employee Assistance Programme	Benefits Scheme run by Pluxee offering discounts with many major retailers and Employee Assistance Programme operated by Care First
Holidays:	5 weeks plus bank holidays in first year of service (pro-rata) 5.2 weeks plus bank holidays after two years' service* 5.6 weeks plus bank holidays after five years' service* 6 weeks plus bank holidays after ten years' service* 3 days entitlement must be taken for Christmas shutdown * <i>Entitlement increased at the beginning of the holiday year following the service anniversary</i>
Probationary Period:	3 months
Notice:	During the first four years of continuous employment not less than one month's notice; For each subsequent year of service one week's additional notice (up to a maximum of twelve weeks).

The business:

We are a rapidly growing, vibrant company producing seasonings for snacks, for customers across the UK and European Food Markets within our BRC and M&S Accreditation. The ethos of the Company is based around outstanding service, coupled with providing our customers with creative solutions and innovations.

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Scope of the Role

We are seeking a **Production/Warehouse Operative** to join our Operations team, working in a rural location. This position would suit a highly motivated energetic person with a positive outlook, who is task focused with great attention to detail and an excellent communicator. We are looking for a confident team player who can work on their own initiative as well as covering the day-to-day requirements of a fast-paced environment, who has previous food production or warehouse experience. Duties include:

- Production of Seasonings & Food Ingredients in our food factory
- Hygienic Cleaning of Factory and Warehouse Environment
- Manage the use and storage of materials in the factory and ensure that stock is used in correct rotation within the factory
- Picking raw materials and despatch of finished goods
- Complete stock takes as required
- Ensure all materials are stored in a food safe and secure way
- Ensure high standards of hygiene throughout the production and warehouse environment
- Maintain cleaning records to ensure standards are met
- Ensure that all production and storage records and maintained and kept up to date as directed

Requirements

- Experience working in food manufacturing
- Trained in Food Hygiene, Allergen Awareness, Manual Handling, and current licence for Counterbalance and Bendi Fork Lift Truck, desirable
- Safe operation of Bendi and Counterbalance of fork lift trucks
- Ability to work well within a small team
- Attention to detail.
- Ability to lift up to 25KG
- English language is required (written and verbal) for internal communication.
- Full clean UK Driving Licence and use of own vehicle
- Full Right to Work in the UK
- Working in a food environment you will be required to wear food safety PPE including a hairnet and beard snood (as appropriate)

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