The Colourful Taste of Nature

NACTAROM

Registered England & Wales, Reg No. 4540927, Vat No. 800 8434 57

F.Ltd

We are leading food manufacturing companies specialising in flavourings, and blended seasonings. We are recruiting for a Production Compounder to join our Production Team working at our Clevedon site. This position would suit an energetic person with previous food production or warehouse experience. We are looking for a confident team player, with excellent communication skills and great attention to detail.

Role:	Production Compounder – 2 vacancies
Reporting to:	Production Manager
Gross Salary:	Competitive salary, advised on application
Location:	Unit 11 Windmill Business Park, Windmill Rd, Kenn, Clevedon, North Somerset, BS21 6SR
Hours of Work:	40 hours per week: 08:00 to 16:45 Monday to Thursday 08:00 to 12:15 on Friday 30 minute paid lunch break (Mon-Thurs) 15 min break am & pm 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	Death in Service policy of twice basic salary, payable on death whilst
Policy:	employed by the Company, which includes access to the Help@Hand Benefits Scheme (only eligible up to State Pension Age)
Employee Benefits	Benefits Scheme run by Pluxee offering discounts with many major
Scheme/Employee	retailers and Employee Assistance Programme operated by Care First
Assistance Programme	
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	3 months
Period:	
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).







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The business:

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

We are seeking a **Production Compounder** to join the **Production team** producing natural food flavourings. This position would suit an energetic person with great attention to detail and an excellent communicator, who has experience working within a food manufacturing environment. 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.

Scope of the Role

We are looking for a highly motivated person who is task focused, has a positive outlook and good attention to detail. Ideally the candidate will have some food manufacturing experience and a mature and flexible attitude to work. Duties for this role include:

- Compounding (mixing) liquid or powdered raw materials to a specified recipe to make the flavouring
- Work within the company's operational procedures to achieve specified KPI's
- Maintain a clean and organised production area in line with BRC requirements
- Pick raw materials from the on-site warehouse as required per batch

Requirements

- Maths and English language are required (written and verbal)
- Excellent time management skills with a flexible approach to work
- Current Counterbalance Forklift and Scissor Lift Licence preferrable, but training can be provided.
- Full Right to Work in the UK
- Full Clean Driving Licence
- Able to lift upto 25KG
- Working in a food environment you will be required to wear food safety PPE including a hairnet and beard snood (as appropriate)

All applications should be submitted to Sarah Mackrill (<u>smackrill@createflavours.com</u>) together with a current CV.





