

Cotteswold Dairy



Dairy Production Process Operative – Tewkesbury (HR181)

Established in 1938, Cotteswold Dairy is one of the UK's leading independent, family-owned dairies. We support local farmers and communities by delivering the freshest, finest quality products and first class customer service.

We have an exciting opportunity for hard-working and reliable Dairy Production Process Operatives to join our Cotteswold family. We welcome enthusiastic individuals with a passion to learn and develop, to work on a rota system. The environment is physically demanding and fast paced; successful individuals will need to be able to work across a variety of roles including CIP roles, Milk Intake roles and Processing.

The Hours: Full time, permanent. Shift work – flexibility required

The Role: Reporting to the Dairy Manager:

The main responsibilities and functions of this role include:

- To set up and prepare a variety of machinery in accordance with company procedures.
- To ensure a high standard of quality is maintained throughout the production process ensuring all customer and industry standards are maintained
- To assist with the cleaning of all equipment and the work environment to maintain the highest standards of hygiene.
- To follow all company procedure relating to CIP/cleaning and appropriate PPE
- To ensure supervisors and managers are made aware of any problems or errors and that appropriate action is taken immediately
- To ensure that work activities are carried out in a safe manner protecting both your own and your colleague's health and safety
- To work in a flexible and organised manner
- Be prepared to complete any other duties as reasonably requested by your supervisor or manager, which may include packing

The Requirements:

Essential:

- Have an eye for detail to ensure accuracy and precision
- Positive attitude possessing high levels of commitment and motivation
- Ability to work flexibility to work varying shift patterns and work to tight deadlines
- A strong communicator able to work well in a team
- The ability to work on fast moving production lines
- Forward thinking possessing a can do attitude
- Ability to pass level 3 food safety and level 2 HACCP / any other necessary training. (Full training will be provided)

Desirable:

- Experience of working in a dairy or similar food production sector as a pasteuriser
- Knowledge of food production and associated procedures
- Knowledge of HACCP and technical awareness

The Benefits:

We are committed to training and giving you the skills and abilities to carry out your role, providing progression and opportunities, allowing you to build a long term relationship with the Company. In addition to this, we offer:

- Competitive salary
- 30 days holiday inclusive of Bank Holidays
- Group Personal Pension Scheme – 4% Employer contribution
- Online employee benefits platform
- Cycle to Work Scheme
- Personal Accident Insurance
- Refer a Friend Scheme – potentially receive £250
- Employee shop – discounted products and potential free delivery
- Childcare Vouchers
- Free car parking

In order to be considered for this fantastic opportunity and if you believe you fulfil the above criteria, please send your CV or complete an application form (available at www.cotteswold-dairy.co.uk) and send it, together with a covering letter to the address below, detailing why you believe you are the best candidate for the role.

Post your application to the HR Department, Cotteswold Dairy Ltd, Dairy Way, Northway Lane, Tewkesbury, Gloucestershire, GL20 8JE. Alternatively, email it to hr@cotteswold-dairy.co.uk

On receipt of your application, we will collect your name, contact details and other relevant information for recruitment purposes. The information you provide will help us determine your suitability for any vacancy we have. We understand how sensitive this information is which is why we are committed to safeguarding any data we do collect.

Please refer to our Privacy Policy for further information.