



HR181 – Production Process Operative – Tewkesbury

Hours: Full time, Permanent – need to be flexible on hours

Salary: Competitive salary with benefits

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. Due to the company's family values and business ethos, we were delighted to be announced as the Family Business of the Year at the Food and Farming Business Awards 2015 at the House of Commons.

We are currently recruiting for hardworking and reliable Dairy Processing Operatives who are able to work on a rota system due to the increase in production. The environment is physically demanding and fast paced; you will need to be able to work across a variety of roles including CIP roles, Milk Intake roles and Processing.

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.

If you believe you fulfil the above criteria, please 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 Hemu Wala – HR Assistant, Cotteswold Dairy Ltd, Dairy Way, Northway Lane, Tewkesbury, Glos. GL20 8JE. Alternatively, email it to hr@cotteswold-dairy.co.uk.

