

JOB ROLE	Hygiene Operative(s)
HOURS	39 hours per week
SHIFT PATTERN(S)	<p>Pie Factory 1 X Mon to Friday: 7am to 3.30pm 1 X Tuesday to Saturday: 11.30am to 8pm 1 X Sunday to Thursday: 11.30am to 8pm</p> <p>Bakery 1 x Sunday to Thursday: 9.30am to 6pm or Sunday to Wednesday: 10am to 8pm</p>
JOB DETAILS	<p>We have a number of vacancies for hygiene operatives to work within our busy bakery/pie factory in Bonnyton, Kilmarnock.</p> <p>Experience gained from a similar role within food manufacturing would be advantageous but not essential as training will be provided. You will assist other hygiene operatives, within a team, to continually clean to a high standard the following:</p> <p>machinery (i.e., mixers, large and small etc), baskets, tray wash, tables, ovens, provers, walls, floors, fridges, boards, emptying rubbish bins, cleaning sinks, ensuring a full supply of cleaning materials available at all sinks, replenishing hand towels, hand soap. Cleaning staff canteen, reception area, offices, toilets and other duties.</p> <p>Adherence to COSHH and Health and Safety Regulations is a must.</p>
SKILLS REQUIRED	<ul style="list-style-type: none"> • Excellent time keeping • Ability to work in a fast-paced environment • Working well in a team but can also use own initiative • Ability to take and follow instructions • Good attention to detail • Previous experience of working in food manufacturing/industrial cleaning would be an advantage. <p>Candidates <u>must</u> be able to get to the factory out with public transport times.</p>
BENEFITS	Discounted Food Allowance Overtime paid at Time and a half
HOW TO APPLY	Please provide an up to date CV covering all dates of employment to HR@browningsbakers.com Please also specify the shift pattern you are applying for.

