



Food Production Operative (Pie Factory)

Brownings the Bakers are looking for Production Operatives to join our Pie Factory based in Kilmarnock.

Hourly rate dependant on experience.

Career progression opportunities available.

Key Tasks and Responsibilities

- Working in a Pie Factory environment carrying out the activities to a consistently high standard, to produce the best quality products.
- Strict adherence to personal hygiene and procedures for handling food products.
- Prepare raw products, accurately weighing out and preparing ingredients for mixing.
- Producing various types of savoury products, using modern machinery and technology throughout the process on a production line and interacting with various other teams.
- Adhere to high standards of food safety, food hygiene and quality standards.

Skills and Competencies

- Strong quality focus and professional approach
- Show initiative and take ownership of tasks/problems..
- Gaining a level of technical expertise in operating various machinery.
- Ability to follow recipe instructions, weights, measurements and accurately record data.
- Good communication skills, approachable and ability to gain trust and respect from colleagues.
- Team player with a flexible approach.
- Ability to manage change and work effectively under pressure.
- Be receptive to working with meat products.

This position is either Monday to Friday, 8am until 4.30pm, or Tuesday to Saturday 7am until 3.30pm.

Job Type: Permanent

Salary: £10.42-£11.16 per hour

Benefits:

- Company pension
- Discounted or free food



- Employee discount
- Free parking
- Other

Schedule:

- Day shift
- Night shift
- Monday to Friday
- Weekend availability
- Other

Work Location: One location