

Production Supervisor

Main Responsibilities

- Manage team performance and development to meet company targets and individual goals and personal potential
- Produce required products meeting company standards to planned volume and schedule
- Ensure necessary replenishment requirements.
- Ensure strict adherence to quality, food safety, integrity procedures, hygiene, ethical, product labelling and allergen handling processes
- Ensure adherence to traceability process and ensure product & labelling integrity at all times
- Drive necessary line efficiency
- Keep and maintain appropriate records as required
- Ensure compliance with company policies and procedures, standards of operation and safe operating procedures
- Ensure consistent and timely attendance at work of self and team
- Ensure own and team provision of flexibility to meet company operating requirements
- Provide pro- and re-active and supportive verbal and written communication to team members, peers and managers
- To ensure all Scotbeef products are sourced and manufactured to the Food Safety & Brand Integrity requirements defined by our customers' requirements & BRC standards

Skills required

- Speaking, writing and understanding good spoken and written English language. (This is an essential health & safety, traceability, team management and quality control requirement which will be tested as part of the recruitment process)
- Good numeracy skills
- Attentive to detail
- Good facilitator and motivator
- Flexible, adaptable, keen to learn and support others' learning
- Learning and implementing new information quickly
- Strong team leader
- Accreditation Food Hygiene equivalent at minimum level 3 (required to qualify within 3 months of start date)
- Food Manufacturing Experience

Job Types: Full-time, Permanent