

## **Engineer**

We are a leading, Scottish based, meat primary & production business with an impressive history and reputation for quality, integrity and innovation.

Working with leading food retailers, we pride ourselves on delivering excellent customer service & innovative quality products.

We are now looking to complement our existing team, by recruiting for the above role to join our successful Engineering team based in our Queenslie site.

Reporting to the Engineering Manager, you will work collaboratively with the Technical, Butchery and Production teams and the business unit management team to

- deliver effective and efficient service support for all manufacturing equipment
- ensure breakdowns are addressed and repaired in a timely manner, deliver equipment preventative maintenance schedule to avoid machine downtime.
- Provide expert system maintenance, breakdown support, installation, safety, risk assessment and commissioning
- Drive to improve machine uptime
- PM Schedule adherence/review – preventive maintenance and record keeping
- Project support
- Ensure compliance with company policies and procedures, standards of operation and safe operating procedures
- Ensure consistent, flexible 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

Ensuring that all areas are delivered for the benefits of our customers and business and that our customer focus and integrity is of the highest standards.

To be successful in this role you will be experienced in the following areas

### **Skills Required**

- Food Manufacturing Experience (**Essential**)
- Current experience/qualification(HNC or equivalent) in a related Engineering Discipline
- Experience in the overhaul, repair and modification of manufacturing equipment and pneumatic systems.
- Computer literate with working knowledge of PLC controlled equipment
- Proactive approach/right first time attitude
- 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
- Accreditation Food Hygiene equivalent at minimum level 2

Working Pattern: Dayshift and Nightshift including weekends, working 12 hours shift per day

Job Types: Full-time, Permanent