

Meat Packers

Ref SB088

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 and delivering excellent customer service & innovative quality products.

We are now looking to complement our existing teams, by recruiting for the above roles to join our successful Abattoir team based in Bridge of Allan, Stirling and Dornock, Annan, who are at the heart of driving customers excellence.

Reporting to the Packing Hall Manager, you will work collaboratively with the production site colleague and management team to

- Produce required products meeting company standards to planned volume and schedule
- Ensure necessary replenishment requirements
- Ensure strict adherence to quality, food safety, hygiene, ethical, product labelling and allergen handling processes
- Follow traceability process and ensure product & labelling integrity at all times
- Drive necessary line efficiency through consistent and correct machine operation
- Keep and maintain appropriate records as required
- Ensure own familiarity and compliance with company policies and procedures, standards of operation and safe operating procedures

Ensuring you produce factory-ready meat products in accordance with company and national law, to our quality standard, to deadlines, whilst complying at all times with company operating requirements, especially in respect of

quality
health, safety, environment & ethics
animal welfare
traceability,
product integrity,
labelling and
company, personal & food hygiene rules and legislation

To be successful in this role you will have the following skills and experience

- Speaking, writing and understanding basic spoken and written English language. (This is an essential health & safety, traceability and quality control requirement which will be tested as part of the recruitment process N.B. English language support available)
- Basic numeracy skills
- Attentive to detail
- Quickly, cleanly and efficiently processing food items in production line team
- Working in a chilled environment
- Flexible, adaptable and keen to learn
- Learning and implementing new information quickly
- Strong team collaborator
- Accreditation Food Hygiene equivalent at minimum level 2

In return you can expect competitive pay, the opportunity to work for a growing successful business, and opportunities for personal development and growth.

To apply, forward your CV, to recruitment@scotbeef.com detailing the ref number and job title.