Manufacturer (Full-time)

Location:	Murdoch Brothers Butchers Ltd 10 -12 High Street, Forres IV36 1DB
Weekly Hours:	35 – 40 hours per week (worked over five days)
Shifts:	From 6.00am daily
Work Days:	Hours worked over five days between Monday and Friday (occasional Saturdays required)
Days Off:	Saturdays and Sundays off (when Saturday is worked another week day off)
Contract:	Permanent upon completion of a defined probationary period

Role Overview:

We are looking for an enthusiastic goal-driven and detail-focused person to join our Manufacturing team to work across departments. We are aiming to build resilience and flexibility into our growing manufacturing team who contribute to all aspects of the production of our award-winning fresh produce. You will join an established manufacturing team working across the business to meet our production goals.

This is a varied hands-on role and will suit someone who is process oriented, gains satisfaction from completing tasks to a high standard and is a genuine team player. You will contribute to all asepcts of production from handling and preparation of raw ingredients (including meats) and packaging, weighing and mixing, product assembly, through to packaging, labelling, dispatch, cleaning and organisation of work areas.

Ideally we are seeking someone with a proven track record as a team-player in a production, processing or manufacturing setting. We will also consider applicants who can demonstrate teamwork in a recreational or sports setting. Teamwork is essential in our business and all members support operations across departments, meaning there are lots of opportunities to learn new skills and progress.

We are a flexible team and welcome applicants of all ages, and previous employment backgrounds.

Responsibilities

General

- Work safely and hygienically in all food production areas and general work environments
- Follow all instructions, training, demonstrations and procedures
- Complete designated tasks within designated timeframes
- Communicate clearly and accurately with supervirsors, managers and colleagues
- Maintain safety and hygiene standards during handling, processing, cleaning and organisation of work areas as trained
- General ongoing awareness of food hygiene factors eg. allergens, (training provided)

Operational

- Carry out general production duties and prepariation/organisation of raw materials, packaging and ingredients
- Assembly of product components in accordance with approved recipes, specifications, and work instructions
- Complete production tasks to agreed schedules to ensure customers receive the freshest possible produce
- Monitor stock levels and communicate with supervisors when materials need replenishing
- Use equipment as trained including: weighing scaes, utensils, processing and packing equipment
- Cleaning and sanitising of equipment, utensils and work areas to required standards and as trained
- Package and label work in progress and finished products accurately to ensure compliance with traceability, date coding, and customer requirements

Systems and Policies

- Use of basic IT systems eg. for operation of equipment, attendance (clock in/out) and label production, stock management
- Operate to standards outlined in company processes, recipes, instructions and procedures as trained and instructed
- Complete all necessary records, declarations, logs and quality checklists
- Comply with all company policies, procedures and training instructions
- Meet all hygiene and quality standards required to maintain our SALSA and Local Authority premises approvals

Skills & Attributes:

- Must be authorised to work in UK
- Availabile to work shifts from 6.00am
- Excellent communication skills, verbal and written
- High standards of personal and food hygiene
- Positive and enthusiastic with good awareness of team-working practices

- Good organisational skills and ability to prioritise tasks
- Good numerical skills
- Excellent attention to detail
- Physically capable of manual handling tasks associated with the role; lifting, carrying and moving within safe limits
- Ability to follow procedures, operational demonstration of tasks and documented instructions/recipes precisely

What We Offer:

- Full training & supervision provided, including food safety, allergen awareness, manual handling, and internal procedures.
- The opportunity to develop skills food manufacturing and production.
- A friendly, supportive working environment.
- The opportunity to become and important part of our manufacturing team.
- Ongoing supervision and support to ensure compliance with all standards and company policies.

Pay, Progression & Benefits:

- Hourly rate from: £12.85* per hour (Additional rate considered if relevant technical experience demonstrated)
- Paid work trial (paid at NMW, a voucher will be provided in the case of unsuccessful trial)
- Permanent employment subject to successful completion of probationary period
- Opportunities for progression and skillsl development
- 28 days holiday per year (calculated on a pro-rata basis eg. 4 days per week =22.5 days holiday etc. accrued at 12.06% of hours worked)
- Company pension contributions
- Employee discount

How To Apply for this Role:

- Complete the Application Form on our Website www.murdochbutchers.co.uk/jobs-general
- Email your CV and cover letter to briony@murdochbutchers.co.uk
- Drop your CV and cover letter in at our Butchers Shop on Forres High Street

*age dependant NMW + equivelant