



## Job Description – Skilled Operative

<b>Job Title</b>	<b>Skilled Operative</b>
<b>Reporting To</b>	<b>Team Leader / Area Leader</b>

### **JOB PURPOSE:**

The skilled operative will manage machines, functions or tasks in our chilled fruit manufacturing site. You will be part of the team that delivers all performance targets on time in full. You are encouraged to raise performance improvement ideas and support the shift to improve overall operations.

### **Scope**

All Skilled Operatives within the Corby Site will execute their area / tasks and help support the management of our agency teams. Work in line with the “The Orchard Way” and follow all procedures to uphold our customer commitments of Food Safety, Quality and Service.

### **KEY RESPONSIBILITIES:**

- Manage key equipment, processes in line with our quality management process and SOP.
- Ensure safe working practice is followed in line with company Health & Safety policy.
- Raise improvement suggestions to team leaders.
- Ensure high levels of GMP (Good Manufacturing Practice) are achieved.
- Follow Manufacturing Instructions and recipe control to deliver highest hygiene and quality standards.
- Highlight any workplace hazards to Team Leaders and report any accidents or near miss incidents.
- Raise all issues with premises, plant or equipment to Team Leaders.

*NB: The job description outlines the main duties of this position and is designed for the benefit of both the post holder and the company in understanding the prime functions of the post. It should not be regarded as exhaustive, as there may be other duties and requirements associated with the role.*

### **QUALIFICATIONS/EXPERIENCE:**

### **SKILLS/ATTRIBUTES:**

The candidate must demonstrate the following skills:

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| <ul style="list-style-type: none"> <li>➤ Be a team player and work to achieve daily production plans.</li> <li>➤ Have experience within a Food manufacturing environment. (Preferably chilled)</li> <li>➤ Experience with Tray Sealing Equipment (Proseal) would be an advantage.</li> <li>➤ Food Safety Level 2, understanding of GMP and HACCP systems.</li> </ul> | <ul style="list-style-type: none"> <li>➤ Achieving high standards of H&amp;S in workplace.</li> <li>➤ Numeracy skills.</li> <li>➤ Good Communicator.</li> <li>➤ Flexible as duties may change as the business evolves.</li> <li>➤ Punctual and organised.</li> <li>➤ Problem solving with 100yr fix.</li> <li>➤ English Language. (Speaking, reading, writing)</li> </ul> |
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