General Operative

**Shift Pattern Availability:** (flexibility to choose 4/7 or 5/7)

Option A (Days): 6am – 6pm

Options B (Nights): 6pm – 6am

**Salary**: up to £10.52 per hour, dependant on skill (full training is provided)

**The Role**

Our Operatives are (quite literally) the bread and butter of Geary’s. You’re responsible for ensuring the delicious bread we produce and package is of the best possible quality, that adds a spark of joy to people’s daily lives. Your main responsibilities include:

* Weighing up and decanting ingredients, including sour and oil (we’re all about delicious sourdough!)
* Mixing and tinning up product
* Assisting with the oven and prover
* Manually folding and labelling packaging
* Packing product and manually stacking baskets
* Operating machinery (such as bagging units) on the line
* Following Good Manufacturing Practices and Clean As You Go procedure
* Supporting other departments when necessary

You’ll be moving around a busy bakery, carrying out manual and non-manual tasks, which may be physically demanding at times.

**About Us**

At Geary’s, we’re on a crusade to make proper bread more accessible to more people. We’re passionate about re-imaging the way Great Britain thinks about their everyday loaf. This passion is at the heart of everything we do, and have done, since 1906.

We are ‘born and bread’ in Leicestershire and proud of our long-standing heritage. Today, we operate from two sites on a 24/7 operation. We’re made up of over 200 people: a friendly, diverse and outgoing team, passionate about making a difference to the bakery industry.

We provide full training and support, and the chance to learn new skills from some of the best master bakers in the country. Our brilliant benefits include free delicious bread, a Cycle to Work scheme and an opportunity to win a £10k holiday!

Plus, if you refer a friend to join our team, you could earn up to £500!

#wearegearys

**About You**

At Geary’s, we look for people who show up everyday to do their best. We’re a passionate, friendly team and look for the same qualities in our new recruits. We firmly believe your attitude and approach is just as important (if not, more so) than the skills and experience on your CV.

What we’re looking for:

* A commitment to work, with excellent time-keeping skills
* Experience in manufacturing (even better if it was in a bakery)
* Good understanding of Food Safety and Health and Safety (the important bits!)
* A passion to learn and develop
* Great communication skills (we love to have a chat)
* Team player
* Flexible approach to working hours (we’re busy bees so may include working weekends)