

## Prep Line Operative (Shift Work) Job Description

### **Key duties and responsibilities are:**

- Visually inspect and grade all line produce, ensuring defects are dressed out.
- Ensure any defects and poor quality is reported to the Supervisor/QC/Line Leader.
- Adhere to customer specifications, as instructed by the Supervisor/QC/Leader.
- Maintain the hygiene of your work area, operating a clean as you go policy.
- Adhere to company food hygiene standards, at all times.
- Attend training courses and pass on information to others, as required.
- Implement and maintain company health & safety procedures and policies.
- Promote good working relationships as an integral part of the team and carry out any additional tasks as required.

Current Shift Pattern: 5 mornings - 1 week and 7 afternoons the next.

If you feel you have the skills for this role, please send your completed application form to [sandra.putrane@poskittcarrots.co.uk](mailto:sandra.putrane@poskittcarrots.co.uk)

### **Required Experience:**

Working in a fast moving environment  
The ability to work quickly and methodically  
Good team working and practical skills  
The ability to concentrate while doing repetitive tasks and follow instruction  
A willingness to work flexibly  
'Can do' attitude and proactive approach  
Awareness of the allergen environment  
Understanding of health and safety policies in the work place  
Willing to take any training required for this role

Whilst a good level of speaking and understanding English is not required, and support is given, it does help with the overall running of the business.