

Post title	Hygiene Operative
Location	Lower Broadheath, Worcester
Department	Hygiene – across site
Shift	C – Sunday to Wednesday / Sunday to Tuesday, D – Wednesday to Saturday / Thursday to Saturday, Average 39.66 hours PLEASE STATE WHICH SHIFT WHEN APPLYING
Rate of Pay	£7.67 per hour, rising to £7.94 On completion of full training in post
Overall job purpose	To carry out basic and general operative tasks as required. Ensure lines / machines cleaned according to the company hygiene procedures. To preserve a safe and clean environment, maintaining the cleanliness of the factory to a high standard

Duties and Responsibilities

- To carry out instructions as given to you by your Team Leader/Line Pilot/ Assistant Shift Manager/Manager.
- Ensure that work areas are clean and tidy at all times and you are working to good manufacturing/ hygiene specifications/practices as well as adhering to company rules.
- Bring any problems observed with machinery/ products to the attention of any member of the management team.
- Attend staff meetings and training as required.
- Ensure that products are manufactured to the required quality and legality standards as set out by the company as well as maintaining basic food hygiene practice.
- At all times to be aware and observant of Health & Safety Regulations, ensuring safety in the workplace, compliance with all instructions relating to the use and storage of materials/equipment necessary for the tasks, reporting accidents when they are observed.

Skills required:

- Flexible to undertake a variety of different job roles
- Ability to work as part of a team
- Good prioritisation skills
- Ability to work accurately in a busy environment
- Good communication skills
- Previous experience in a similar role or in the food industry would be a benefit however full training will be given.

To apply

- Please send your CV or detail your work experience and contact details to recruitment@senoble.co.uk
- Or request an application form using our [Contact Form](#)