

Post title	Team Leader
Location	Lower Broadheath, Worcester
Department	New Bakery
Shift	B – Wednesday to Saturday / Thursday to Saturday, average of 40 hours a week
Rate of Pay	£ 8.97 per hour
Overall job purpose	To have ownership and accountability of a production line with support and guidance, ensuring efficient and effective production of products. Taking ownership of duties within their area.

Duties and Responsibilities

- Ensure areas and equipment are ready for use, cleaned down properly in accordance with H&S and Hygiene policy and procedures to ensure optimum production efficiency
- Ensure procedures that safeguard product and business risk are in place which will in turn ensure accurate and efficient assembly of customer's orders, liaising with colleagues to ensure orders are produced in a timely manner
- Ensure a customer focused team, and communicate clearly with third parties on site
- Be aware of line/department performance with regard to wastage, time and plan achievement
- Ensure the team meets good manufacturing performance standards at all times
- Ensure products are made to specification and in accordance with method of manufacturing guidelines
- Ensuring that all approved methods and systems about food handling/hygiene are adhered to within the department in order to prevent contamination/spoilage of product
- Ensure all checks are completed and recorded accurately and legibly
- Ensure full deployment of staff to: lead, train and develop staff on your line, and ensure training is carried out with new operatives
- Attend staff meetings and training as required and carry out business briefings with your direct reports as required.
- Accountable to ensure products are manufactured to the required quality and legality standards as set out by the company as well as maintaining basic food hygiene practice
- Provide the highest possible hygiene standard and food safety environment for the site and its customers
- Carry out detailed investigations into any out of specification reports that are raised through the QA department

Skills required:

- Supervisory experience – leading a team
- Previous experience in a similar role with machinery or in the food industry would be a benefit
- 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

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](#)