



## Job Description

<b>Job Title:</b>	<b>Production Operative</b>
<b>Department:</b>	<b>Production</b>
<b>Reports to:</b>	<b>Departmental Supervisor and Team Leader</b>
<b>Direct Reports:</b>	<b>N/A</b>

### Main Scope of Job

A physically demanding position normally required to work across all areas of the factory, working in temperatures within the region of -18°C to 30°C (depending on Department, general area around 14°C).

Additional training is given in each area of the factory for specific duties.

### General Duties and Responsibilities

- Safe use of equipment
- Manual handling of trollies (containing up to 20 racks of trays) including pushing/pulling, bending and lifting trays in the correct manner
- Preparing the pastry/meat using tools provided
- Decanting pie tins from trays safely
- Packing the pies into containers safely
- Packing and stacking boxes onto pallets and dispatching
- Maintain standards of health and safety, hygiene and security in the workplace
- Clean and maintain work areas and machinery
- Report equipment faults to maintenance staff
- Any other duties commensurate with the grade and level of responsibility of this post.

The Company reserves the right to vary or amend the duties and responsibilities of the post holder at any time according to the needs of the business.