



# Prep Room Operative (Night Shift)

To ensure that all prepared fruit and vegetables are produced to the highest standard within the relevant time frame allowed, with maximum emphasis on quality and food safety. Ensuring all areas & equipment that the Production team are responsible for are kept clean.

Duties will include the peeling, slicing and dicing of fresh vegetables by machine and by hand. Bagging and sealing produce. Experience in machine work and production work would be advantageous, however full training can be given to the right applicants. Applicants should have a positive attitude and the ability to work as part of a team.

- Able to work alone as well as part of a team
- Experience of working in a production area
- Knowledge of health and safety in the workplace
- Ability to follow instructions and a cleaning schedule
- Willing to learn and undertake training
- Ability to work flexible hours if needed
- Able to work under pressure
- Ethical, honest and reliable
- Experience in Manual Handling
- A "can do and will do" attitude

## Working hours:

40 hours per week - 4 shifts out of 7 operational days: 7.30pm – 6am on a rota basis

## Salary:

Competitive based on experience.

**Location:** Stoke-on-Trent

**Telephone:** 01782 717806



To apply:

Please apply in writing with an up to date CV for the attention of Nicola Lessiter to [recruitment@freshviewfoods.co.uk](mailto:recruitment@freshviewfoods.co.uk)