

# Prep Room Supervisor

Freshview Foods are one of the U.K.'s leading independent suppliers to catering professionals. We pride ourselves on supplying a wide and diverse range of food and related products to satisfy the needs of our catering customers. At the heart of our operation is our busy Food Preparation department. Supplying our customers with high quality bespoke prepared produce.

Purpose of the Position: To ensure the smooth & efficient running of the Prep Room, keeping up Freshview Foods high levels of productivity, quality and cleanliness. To supervise all Prep Operatives ensuring they have the correct equipment to do their job efficiently and safely.

- To ensure that all customer orders are produced ready for delivery to the requested schedule to the highest quality standard.
- To ensure that all stocks are being kept securely and under the correct temperature conditions applicable to each type of commodity stored.
- To assist in stocktaking, ordering and pricing using our computer software system Issac.
- All fruit and vegetables prepared must be produced adhering to H.A.C.C.P
- To take responsibility for ensuring that productivity is maximized at all times
- To ensure that staff are trained in all aspects of their role and in food hygiene and health and safety and that all training is recorded.
- To ensure that all staff are briefed at the start of each shift and that goals, productivity targets, costs and special customer requirements are all discussed.
- To ensure that all equipment is maintained and in good working order
- To order replacement blades, potato preservative, food safe bags and uniforms/PPE from the relevant nominated suppliers.
- To ensure daily audits are completed in accordance with our food safety standards.
- as in food hygiene and health and safety.
- Ensure that all equipment is maintained and in good working order.

## Key attributes

- Experience of supervising team members in a production area
- Ability to work under pressure
- Self-motivated and able to work using own initiative
- Knowledge of health and safety in the workplace
- Ability to work flexible hours if needed

## Working hours:

40 hours per week 5 shifts out of 7 operational days 1.30pm-10pm

## 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)