

Harlech Foodservice Ltd are looking for a Butchery Manager to join their Head Office team in Llanystumdwy, North Wales.

This opportunity is suited to someone with previous experience of managing teams of people within fast-paced operational environments and looking to develop their career within the operations function of a growing and diverse organisation with the aptitude to work independently and the ability to manage deadlines and influence change.

Butchery experience is not essential for the role but previous management experience within food production environments would be advantageous.

Working for the Butchery Operations Manager the Butchery Manager will be able to deputise for this role and communicate at all levels, from general operatives to the senior leadership team and directors.

Main responsibilities:

The Butchery Manager will manage a team of 5 supervisors and their direct reports covering all functions within the butchery from goods in, production and processing, quality control, the hygiene function and order picking.

The Butchery Manager will conduct colleague appraisals, provide training and corrective actions for the team and be able to conduct investigations and disciplinary meetings where necessary.

The butchery manager will work cross-functionally to improve the customer experience and ensure that products are dispatched on time in full.

The butchery manager will drive continuous improvement and implement technological improvements within the butchery.

The ideal candidate will have:

A strong people manager with previous experience in management roles.

Previous experience within food manufacturing or processing environments.

A strong level of IT skills with previous experience of ERP systems.

Effective communication skills.

HACCP Level 3 accreditation.

Shift pattern: 5 days from 7 with the flexibility to cover night shifts where required.

The salary for the role is £30,000 - £35,000 per annum depending on experience.

Job Types: Full-time, Permanent

Salary: £30,000.00-£35,000.00 per year

Benefits:

- Casual dress
- Company pension

- Discounted or free food
- On-site parking

Schedule:

- 8 hour shift
- Day shift
- Weekend availability

COVID-19 considerations:

Hand sanitiser stations are located throughout the business, social distancing is enforced and restrictions on number of staff in each office are in place.

Application deadline: 31/03/2022

Expected start date: 04/04/2022