



• MARYBOROUGH •  
VICTORIA  
**SIMSON'S  
PANTRY™**

### **Industrial Baking Operators**

- Maryborough (Vic) Location
- Full time permanent positions
- Day, Afternoon and Night Shifts Available

### **Short Description**

An exciting opportunity exists for experienced Industrial Baking Operators to join this food manufacturing success story.

### **About True Foods**

True Foods is a modern day success story of the FMCG industry and the home of Simson's Pantry products. Based in Maryborough (Victoria), we are a 100% Australian owned and operated business that prides itself on manufacturing quality speciality bakery products. We produce an impressive suite of products which include: Simson's Pantry Summer Herb, Four Seeds, Black Rice Gluten Free and Premium White and True Foods Naans, Dipping Breads, Gluten Free Wraps and our Traditional Roti Wraps.

### **About the Location**

True Foods is set in the historic township of Maryborough, between Ballarat and Bendigo in Regional Victoria. The local community has a proud history of food manufacture and boasts all the modern conveniences; hospitals, sporting facilities, public and private schools etc. As a regional location, property prices are certainly very attractive, and this friendly community makes a perfect destination for "tree-changers", those looking to get a foothold in the property market, or those looking to escape the daily grind of metro living.

### **About the Opportunity**

We now seek to recruit highly experienced Industrial Baking Operators who have a strong focus on safety, quality and team work who are ready to make a positive impact to our team. The successful candidate will demonstrate:

- A thorough understanding of dough development for a variety of applications
- Proficiently operate and set machinery for mixing and baking a high volume range of quality products
- Preparation of product batches as per recipe specifications and production schedules
- Identify discrepancies with the ability to trouble shoot and find solutions independently
- An ability to increase product knowledge and machine capabilities through active engagement with technical, maintenance and production specialists
- Accurately completing paperwork for Quality Department
- Maintaining a safe and clean workplace
- Ensure all tools and equipment are kept in good working order

## **About the Skills and Experience**

To be successful you must enjoy working in a fast paced environment, and have the following skills:

- Previous experience working in an industrial food production environment, ideally using commercial ovens in an FMCG environment
- You will be a trade qualified baker
- Effective communication skills and have a solid understanding of continuous improvement principles GMP, HACCP and Food Safety
- A broad range of technical skills with a strong mechanical aptitude
- High attention to detail with sound numeracy and literacy skills
- Comfortable and capable of producing accurate paperwork
- Reliable and committed
- High level of care - takes pride in their work
- Positive and respectful team player

True Foods encourages and supports a safe and fun learning environment with the opportunity to grow your career. If you have the enthusiasm to succeed and are seeking a position where you can add value to your role, team and True Foods then please submit your application and current resume addressing the above criteria quoting reference BAK2018.