



Production Line Workers

- Maryborough (Vic) Location
- Casual Vacancies
- Day, Afternoon and Night Shifts Available

Short Description

An exciting opportunity exists for experienced Production Line workers 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

You will be working on a fast-paced production line and be responsible for the routine quality checks to ensure bread being produced meets all food safety and quality standards.

Key responsibilities include:

- Attention to detail ensuring correct labelling of product packaging
- Timely escalation of quality issues/concerns to supervisory team
- Effectively liaising with shift supervisors, line workers, quality team and oncoming/departing line workers as needed
- Assisting other production team members on the lines as required
- Building and maintaining effective cross functional relationships
- Strict adherence to manual handling procedures
- Maintaining a safe working area at all times

About you

Your skills and experience:

- Strict adherence to Company, OH&S and Food Safety policies, procedures and workplace standards
- Demonstrated experience working on a physically repetitive fast-paced production line
- Sound understanding and practice of food hygiene and food handling concepts
- Ability to work in an warm environment
- Be physically fit and healthy to perform the inherent duties of the role
- A team player with a strong work ethic
- Proven reliability
- An ability to plan, organise and prioritise tasks
- Sound literacy and numeracy, problem solving/troubleshooting capabilities
- Excellent communication skills with the ability to effectively train others as needed
- Flexible approach to change in daily working environment
- Respond quickly to urgent situations through open and effective communication

You may be required to work outside of your regular hours to meet business needs, therefore a flexible and willing approach is required.

How to Apply:

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 LW2018 to careers@truefoods.com.au