



### **Production Line Workers**

- Maryborough (Vic) Location
- Full time permanent positions
- 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 a 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](mailto:careers@truefoods.com.au)