

# McColgan's

## Operative

**Responsible to:** Line Leader/ Team Leader

**Role:**

As an operative you'll be involved in the Picking, Palletising and Dispatching of chilled and frozen pastry foods.

**Your duties will include:**

- Be responsible for the Health and Safety of yourself and others
- Comply with all environmental policies
- Maintain hygiene standards
- Work effectively with colleagues
- Support Despatch Operations
- Report and Record Basic Operations Accurately
- Picking, Assembling and Loading of goods
- Maintain product quality, monitoring the process and carrying out basic testing and quality checks
- Reporting equipment faults to Line Leaders
- Clean as you go

You will work as part of a team under the supervision of a Line Leader, carrying out several tasks within the same shift.

Shifts are 12hours rotational 12noon – 12 midnight

Week 1 – Monday, Friday, Saturday and Sunday

Week 2 – Tuesday, Wednesday and Thursday