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| Job title: | Technical General Operative (L. 1) | Department: | Technical |
| Reporting to: | Technical Manager | Site: | Aldergrove Centre |

Job purpose:

Quality checking all products made at the packhouse, following a checklist, and ensuring all is to the company and clients' standards and specifications. Identifying issues and problems with finished product. Assessing the quality of fruit and its packaging, as well as monitoring packing environment to maintain high standard of the produce.

Responsibilities:

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| Intake/ Product checks | <ul style="list-style-type: none"> • Quality assessments of imported and UK fruit, including - cut, taste, brix, size, temperature, packaging. • Reporting relevant suppliers in writing about any quality issues (including supporting evidence/ photographs). • Document positive release for all customers (including semi-directs on request) • Excel summary of incoming fruit. • Shelf-Life assessment and update on defects on customer spreadsheets • End of life weighing, recording and disposal. • Sample collection. • Label check. • Daily stock review. • Pesticide/ micro testing. |
| People | <ul style="list-style-type: none"> • Personal Protective Equipment check. • To train new and existing QC General Operatives in quality assessments, as required. • Observe workers to detect inefficient or unsafe work procedures or to identify problems, initiating corrective action, as necessary. • To always inspire and provide leadership to complete work programmes and achieve quality of work. • Absence Cover. |
| Pest and Disease | <ul style="list-style-type: none"> • Monitor and report all aspects of P&D. • To fill in all necessary documentation |
| Machinery | <ul style="list-style-type: none"> • AM and PM scale checks of all packhouse scales • AM and PM temperature and humidity checks in all fridges • Start-up checks • Daily/weekly calibration of measuring equipment • Label verification scanning • Weighing of each batch for each product- every 15 minutes • Data entry |
| Groundwork | <ul style="list-style-type: none"> • To report any defects to the Technical Manager. • To keep workplace clean and tidy; adapt and lead by the example in 'Clean as You Go' approach. |
| Health and Safety/ Audits/ traceability | <ul style="list-style-type: none"> • Ensure all tasks are performed safely. • Ensure all safety policies (worker safety, food safety, etc.) are followed and ensure that strict hygiene practices are followed withing the production area. • Accident's reporting. |

| Values: TRIBE | |
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| Tenacity | We are driven, determined and do not stop until we achieve our goals. We take ownership in everything we do. |
| Relationships | Trust, respect and fairness is at the heart of our team. We are always approachable and believe in building long-lasting partnerships with our people, customers and suppliers. We care about our community and want to succeed so we can give to others. |
| Integrity | We take great pride in approaching everything we do with honesty and professionalism. We are open, ethical and fair and use our judgment to do the right thing. |
| Brilliance | We constantly push ourselves to be the best in everything we do, combining our knowledge and attention to detail with innovation and the creativity it inspires. |
| Energy | An energetic excitement runs through our team. We are a quirky tribe of passionate people who thrive off each other's energy, embracing change and pushing ourselves to reach new heights. Above all, we have fun and love what we do. |

| Role Accountabilities: | |
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| 1 | Technical Integrity - Ensure that food safety and product specifications are met |
| 2 | Process performance - Contribute effectively so the whole nursery deliveries high quality yield |
| 3 | People development - Manage resource to ensure effective performance; train new QC-s |
| 4 | Health, Safety & Hygiene - Ensure all Health, Safety and Hygiene procedures are followed |
| 5 | Continuous Improvement - Contribute to improvement activities and high audit standards |
| 6 | Communication - Liase regularly with the Packhouse Management Team as well as Operations Manager, Sales and Transport/Logistics. |
| 7 | Key Performance Indicators - Understand KPIs and how to improve results |

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| Received By: | | Date: | |
| Name in CAPITALS: | | | |