

FG/PO/01/22

Boning Hall Operatives

Location Foyle Gloucester
Forest Vale Road
Forest Vale Industrial Estate
Cinderford
Gloucestershire GL14 2PH

Hourly Rate £10.50

Closing Date Ongoing Recruitment



Foyle Gloucester is seeking Boning Hall Operatives (Beef boning, trimming and packing) to be based at our Cinderford site in the Forest of Dean. This is an exciting opportunity to join one of the largest Red Meat processing Companies in the UK and Ireland.

Essential Criteria:

- Willing to learn new skills
- To work effectively within a team
- Ability to work in a tidy and safe manner
- Ability to undertake manual handling tasks
- Ability to work within health and safety guidelines
- Flexible approach to working hours

Desirable Criteria:

- Previous experience of working in a meat processing plant
- Experience of working with knives

Operatives based within the Boning Hall work on a shift system based on a 5-week rota, 10-hour days (excluding breaks), Monday to Friday based on 4 days per week. Start times are from 07:00 dependent on role undertaken.

The rate paid for these roles is £10.50 per hour, with a skills bonus applied upon achieving required skills.

Full on the job training will be given to the successful applicants.

How to apply:

If you believe you have the relevant qualifications / experience / passion and drive to make a success of this position, please do not hesitate to request an application for or forward your CV with a covering letter to:

Foyle Gloucester, Forest Vale Road, Forest Vale Industrial Estate, Cinderford, Gloucestershire, GL14 2PH
E.: foylegloucesterrecruitment@foylefoodgroup.com

There is no closing date for these vacancies as this is an ongoing recruitment campaign and will close upon fulfilling all vacancies.

Applications from recruitment agencies will not be considered for this role.

Passion. Quality. Respect. Success

foylefoodgroup.com

Foyle Food Group is committed to equality of opportunity and welcomes applications from all sections of the community