



The Foyle Food Group is a family-run group of companies with a farming heritage dating back several generations. Our core business is slaughtering, deboning and rendering beef across eight facilities in Ireland and the UK. We supply quality beef to leading retailers, manufacturers, foodservice providers and butchers across the world.

Foyle Omagh

General Operatives

FO/GO/03/18

Foyle Omagh requires General Operatives to be based at their site on the outskirts of Omagh, County Tyrone. This is an exciting opportunity to join one of most progressive beef processing groups in the UK and Ireland.

The successful candidates will undertake operations in both the Beef Boning and Slaughter Halls on site – full training will be provided to use cutting equipment to enable employees to attain their full potential.

Hrs of work Beef Boning Hall > 0700 > 1730

4 x 10hr shifts each week with a rotating day off – 4-day weekend every 5 weeks.

Beef Slaughter Hall > 0830 > 1630 - 5 x 8hr shifts each week

(Production units are operational on Saturdays between the 1st Oct and the end of November)

Minimum hourly rate of £8 per hour regardless of age

Essential Criteria:

- Willingness to learn and the ability to work as part of a team
- Flexible approach to working
- Good communication skills

Closing date for receipt of applications is: **31st December 2018**

For an application form, please apply to:

The Monitoring Officer

Foyle Omagh

Doogary Road, Omagh

Co Tyrone, Northern Ireland BT79 0BQ.

Email: recruitment@omaghmeats.com

www.foylefoodgroup.com

THE FOYLE FOOD GROUP IS COMMITTED TO EQUALITY OF OPPORTUNITY AND WELCOMES APPLICATIONS FROM ALL SECTIONS OF THE COMMUNITY.

Making Choice Easy