

Reference: FFG/LA/08/24

Lairage Supervisor

Location: **Foyle Melton Mowbray**
Melton Road, Sixhills
Melton Mowbray
LE14 3PR

Closing date 7th October 2024



The Foyle Food Group requires a Lairage Supervisor to be based at their Foyle Melton site, based at Six Hills, Melton Mowbray, Leicestershire. This is an exciting opportunity to join one of most progressive beef processing groups in the UK and Ireland.

Reporting to the site Slaughter Hall Manager you will be working in a busy lairage with high emphasis on animal welfare

Essential Criteria:

- Minimum of 3 years' experience handling cattle
- Excellent communication skills / ability to communicate with suppliers
- Experience with task delegation
- Capable to motivate and lead the lairage team in a pressured environment
- Ability to work in a tidy and safe manner
- Highly competent in the use of computers

Desirable Criteria:

- Animal Welfare Training Certificate
- Previous experience working in a Lairage

You will need:

- Have a willingness to learn and develop yourself
- Ability to work as part of a team
- Provide regular and reliable service

Working hours are Monday-Friday, starting between 0600 & 0700 to between 1430 & 1530

If you meet most or all of the above criteria, you are highly motivated and ambitious why not give us a call or forward us your CV for review.

Contact details: recruitmentmeltonmowbray@foylefoodgroup.com

Monitoring Officer
Foyle Food Group
Sixhills,
Leicestershire,
England
LE14 3PR.

Closing date for the receipt of applications is the 7th of October 2024 – the Company reserves the right to adjust the criteria to facilitate shortlisting.

Passion. Quality. Respect. Success

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

recruitment@foylefoodgroup.com

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