

Job Description: Food Processing Operator

Position Summary:

The Food Processing Operator is responsible for operating and maintaining food processing equipment to ensure the efficient production of high-quality food products. This role involves adhering to strict food safety and hygiene standards, following production schedules, and working collaboratively with the kitchen and service teams.

Key Responsibilities:

- **Operate Food Processing Equipment:**
 - Set up, operate, and adjust food processing equipment according to the production schedule and product specifications.
 - Monitor equipment performance, making necessary adjustments to maintain product quality and consistency.
- **Food Preparation:**
 - Prepare ingredients for processing, including washing, cutting, and measuring as required.
 - Follow standardized recipes and procedures to ensure consistent product quality.
- **Quality Control:**
 - Inspect finished products for quality, consistency, and compliance with company standards.
 - Identify and report any deviations from quality standards to the Production Manager.
- **Hygiene and Safety:**
 - Adhere to all food safety and hygiene regulations, maintaining a clean and sanitary work environment.
 - Perform regular cleaning and sanitizing of equipment and work areas.
 - Follow health and safety guidelines to prevent accidents and injuries.
- **Record Keeping:**
 - Maintain accurate records of production quantities, ingredients used, and any issues encountered during processing.
 - Complete daily logs and reports as required by the Production Manager.
- **Team Collaboration:**
 - Work collaboratively with kitchen staff, service teams, and other food processing operators to meet production goals.
 - Communicate effectively with team members to ensure smooth workflow and timely production.

Qualifications:

- High school diploma or equivalent.
- Previous experience in food processing or a similar role in the food industry is preferred.
- Knowledge of food safety and hygiene practices.
- Ability to operate and maintain food processing equipment.
- Strong attention to detail and quality.
- Good communication and teamwork skills.

- Physical ability to stand for long periods and perform repetitive tasks.
- Flexibility to work shifts, including evenings, weekends, and holidays as needed.

Physical Requirements:

- Ability to lift and carry up to [insert weight, e.g., 50 pounds].
- Ability to stand, walk, bend, and reach for extended periods.
- Ability to work in a fast-paced environment.