

# VACANCIES



## We are recruiting for...

At TSC Foods we pride ourselves on being at the cutting edge of chilled and frozen product development and manufacturing. We produce soups and sauces for retailers, restaurants and food outlets and also other food manufacturers. We supply all major supermarkets and many well-known pubs and restaurants.

The full product life cycle takes place at the Scunthorpe site from prepping the ingredients, cooking the product, packing it securely before finally being boxed up ready for dispatch from our warehouse.

We strive to ensure our products exceed customer expectations. This is only achieved through our people, who are passionate about making high quality products.

As we operate 24/7 365 days per year it provides an opportunity for day and night shift opportunities, working **4 days on 4 days off shift pattern**.

### We are recruiting for the following:

- Prepper - Day and Night shifts available (06:00-18:00 or 18:00-06:00)
- Machine Minder – Day and Night shifts available (06:00-18:00 or 18:00-06:00)
- Chef (Vessel Minder) - Day and Night shifts available (06:00-18:00 or 18:00-06:00)
- Hygiene Operative (Factory) – Night shifts available (18:00-06:00)
- Warehouse Operative (Counter Balance & Reach & PPT) - Day and Night shifts available (06:00-18:00 or 18:00-06:00)

Our on boarding programme means each new member of the team will receive a full induction before embarking on a 12 week training plan, which includes Health & Safety and Food Safety Training.

### Pay & Benefits include:-

- Competitive Hourly Rate
- 12 Week Training Plan
- Life Assurance
- Pension Scheme
- Flexible Benefits (Cycle to Work, Healthcare, Critical Illness Insurance)
- Discounts with major high street retailers

You can apply online by visiting [www.tscfoods.com/careers](http://www.tscfoods.com/careers) or can request an application form by emailing [recruitment@tscfoods.com](mailto:recruitment@tscfoods.com) or calling 07469 155561.