

PRODUCTION TEAM MEMBER AM



Why Riverford?

Each week, Riverford delivers outstanding organic food to around 65,000 homes across the UK. This takes loads of brilliant people, from veg growers and box packers to IT experts, and more besides.

We're a friendly, forward-thinking bunch, and our core values run through everything we do. Riverford is employee owned, so working here makes you a 'co-owner' – and it's not just a name! Everyone can play a part in shaping our business. Success means much more than just profits; we want this to be a place people enjoy coming to work, and a business our co-owners feel proud of.



We're owned by our employees



Best for the World™
B Corps of 2022



Using business as a force for good



We're committed to paying the Real Living Wage

What you'll be doing

We take a lot of pride in delivering great looking and tasting veg boxes and recipe boxes to our customers. We have a variety of departments within the Packhouse and we need you to work as part of a team.

Dispatch Team picking, packing or loading orders using our pick-by-light system within a refrigerated environment.

The Dispatch Teams are based in a refrigerated environment of about 5-8 degrees, With the Meat Team environment of about 2 degrees, the correct PPE will be provided, you do need to be comfortable working in the cold for both areas.

In either role you will use your initiative and attention to detail to make sure that you are only packing the very best produce for our customers. Or ensuring only the most robust, cleanest packaging is making it through our recycling process. You may be asked to help in other departments, or muck in and help with keeping the production area clean and tidy, so you will need to be generally enthusiastic and keen to work as part of a team to get the job done.

This is a permanent contract, 39 hours a week. 6.30am - 2.30pm, Based out of Wash Barn, Buckfastleigh, Devon, TQ11 0JU

Your responsibilities will vary, but could include some of the following...

Picking

- Pick items using the displays for all the products in your sections ensuring our fruit, veg or meat is carefully packed and placed into the picking totes.
- Follow the standard operating procedures to ensure all products reach the customer in great condition.
- Work with the team to ensure that the stock levels on each section are sufficient.

Repack

- Working on the repack stations checking that each tote has the correct number of items, that the items match the customer order, then packing the items into boxes with the customers details.
- Working with the team to reduce the number of picking errors.
- Communicating with the pallet loaders on the status of each delivery round or working with the box sealers with closing off the meat boxes.

Pallet stacking/collecting milk/box sealing

- To work with the repacking team to build completed pallets of rounds from each repack station.
- Following our standard operating producer and working within our height limits.
- Collecting milk for the pallet stackers.
- Working as a close net team to ensure smooth running of the area.

Loading

- There will be requirement to load the line ensuring each item is in the correct location.
- At the end of the line there is a requirement to load pallets for each delivery round.
- Moving pallets of product or finished stock into the correct location.
- Ensure the stock is rotated correctly.

General

- Work in other areas for example where you might be grading and packing fruit and veg, recycling our packaging materials.
- Work as a team member and help others with operating, training and sharing ideas.
- Assist cleaning the equipment and department as required.
- Ensure all site rules and manual handling guidelines, including wearing safety footwear are followed.
- Attend any workshops and training as requested to aid your development.
- Assist in all areas of the business as required

Skills & experience

- Ideally you will have previous experience of working in a production or warehousing environment
- Must be comfortable working in a cold environment

- You must be able to lift and manoeuvre crates of produce and veg boxes
- You should have good communication skills and be able to speak and understand English to a level that enables you to comprehend instructions and the daily requirements of the role
- Accurate and efficient

Personal qualities

- Team player; enthusiastic, reliable, flexible and adaptable demonstrating a 'can-do' attitude
- Excellent organisational skills and attention to detail
- Be passionate about what we do at Riverford

Salary

£12.55 per hour.

WHAT'S IN IT FOR YOU?

33 days holiday pro rata (including bank holidays),
plus an extra 2 days when you hit 5 years with us

Generous & ethical co-owner pension scheme

Annual profit share; at least 10% of all our profits are split equally
between all co-owners.

Free organic fruit and veg - you'll
never need to buy a broccoli again!

25% off everything we sell

Organic breakfasts and lunches, home-cooked
by our canteen chefs, at our two biggest sites

Enhanced maternity/paternity pay (plus six months of
free organic veg boxes for you and your new arrival)

An annual allowance to spend on Riverford branded clothing

Lots of free co-owner events, including two massive parties a year

Flexible working options

Bike loan scheme (we'll cover the cost
initially so you can get your bike tax-free)

Life assurance cover

A generous thank-you gift if you 'recommend a friend' to work with
us too. Lots of people work alongside their loved ones at Riverford.

Wellbeing resources, including Mental Health First Aiders
and access to free health and wellbeing services such as
counselling and physiotherapy. Your wellbeing is a top priority, and
there's lots of support at Riverford and beyond.

Training and progression opportunities open to
all, including fully funded apprenticeships.



Riverford's values

