



Meat Specialist Portioning

Would you like to work for a company that stands for quality, sustainability, tradition and enjoyment? Are you a responsible and reliable person who enjoys working as a team player in a large company? Then we are looking for you as a meat specialist for our portioning department to produce products for the food service and self-service counters. In this role, you will be jointly responsible for the entire process in the portioning and catering department at our site in Oensingen.

Bell Schweiz AG
Dünnernstrasse 31
4702 Oensingen

Contract type
Workload
Start of employment
Language

Permanent
100%
as of now
German

Do you have any questions?



Nicole Hostettler
Deputy Head of HR Oensingen
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Apply online



You can find all the details online as well as the opportunity to apply directly.

Your tasks

- Professional cutting and portioning of our products according to cutting specifications
- Production of products for the catering sector (charbonnade, cookies, etc.)
- Checking the quality of the raw materials and ingredients used
- Helping to ensure complete traceability
- Compliance with process, quality and hygiene regulations

What you bring with you

- Completed basic training as a meat specialist EFZ/EBA
- Good physical condition and an independent and efficient way of working
- Flexibility in terms of working hours and used to working in cool temperatures
- High awareness of quality and hygiene
- Technical understanding of the operation of the systems
- Good knowledge of German

What we offer



Work-life balance

With us you benefit from at least 25 vacation days. We use an electronic time capture system so that you can reward your overtime with additional days off.



Catering

Catering is very important to us: you can enjoy freshly prepared food in our staff canteen, a lunch menu including soup and salad, water & tea and free fruit as well as high-quality products at greatly reduced prices in our outlet.



Mobility

Benefit from convenient public transport connections, attractive ticket subsidies and ample parking facilities in the multi-storey car park.



Professional development opportunities

Expand your knowledge with extensive training programmes, high-quality courses at the Coop Training Centre and a wide range of personal development opportunities.