

# Project Manager Poultry Housing Facilities (80-100%) in Ohmstal/LU

Aniviva Stall Services in Ohmstal/LU is part of the Poultry Zell organizational unit and, as a reliable partner to poultry producers, offers modern and comprehensive services, systems and stall equipment that combine animal welfare, efficiency and customer satisfaction. Our services range from consulting and planning, sales and installation to maintenance and emergency service - 365 days a year. As a project manager for poultry barn equipment, you will play a central role in the implementation and further development of our projects.

**Bell Schweiz AG** Zelgmatte 1 6144 Zell Contract type Workload Start of employment Language Permanent 80% - 100% as of now German

### Do you have any questions?



Monika Suppiger Head of HR Zell +41 58 326 8623

## **Apply online**



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

#### Your tasks

- · Advising our customers and recording customer needs
- · Preparation of quotations
- Independent processing of barn furnishing projects from the initial consultation to successful commissioning
- Coordinating technical and planning tasks
- · Assisting with internal administrative tasks

# What you bring with you

- Completed training in agronomy (e.g. agricultural technician HF) ideally with basic training in automation/electrical installation (e.g. automation technician or electrician)
- · Industry-specific expertise in agriculture and technology
- Experience in project management
- Commercial and business management skills, including basic knowledge of sales
- Very good knowledge of German, good knowledge of French and English
- · Confident handling of MS Office and digital filing systems
- Independent, customer-oriented and structured way of working
- Proactive thinking and ability to work in a team

#### 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

Culinary delights are very important to us: freshly prepared food in our staff restaurant, a lunch menu including soup and salad, water & tea and free fruit as well as high-quality products at greatly reduced prices await you in our outlet.



#### Mobility

Benefit from our contribution to environmentally friendly mobility, convenient public transport connections and a free SBB GA travelcard!



# Professional development opportuni-

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