



Poultry laboratory employee (80-100%)

At the Zell site, we operate our own laboratory for hygiene and quality control of the company (slaughterhouse and processing plant including convenience production) as well as for health monitoring in animal production (samples from animals, stables and hatcheries). The classic bacteriological methods are supplemented by detection using PCR and automated germ and resistance determinations. As an employee of the Zell laboratory, you will carry out laboratory analyses in accordance with process orientation and the legal Principles.

Bell Schweiz AG
Zelgmatte 1
6144 Zell

Contract type Permanent
Workload 80% - 100%
Start of employment as of now
Language German

Do you have any questions?



Claudio Schwizer
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Apply online



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

Your tasks

- Independent performance of classical microbiological analyses and analyses with MPN-based systems
- Identification of microorganisms and determination of resistances using an automated diagnostic system
- Carrying out detection methods using PCR
- Application of serological tests to analyse samples
- Precise documentation of laboratory data in the LIMS (Laboratory Information Management System)
- Assisting with the organisation and ordering of consumables
- Preparation and provision of materials for sampling
- Manufacture of culture media and laboratory reagents according to specifications
- Sharing responsibility for the maintenance and monitoring of test equipment
- Collaboration in the optimisation and further development of work processes
- Support in the revision, optimisation and verification of test instructions
- Assisting the laboratory management with administrative and organisational tasks

We can only consider applicants who are authorized to work in Switzerland (EU/EFTA).

What you bring with you

- Completed vocational training as a laboratory technician or professional experience in a quality assurance laboratory (ideally in microbiology and in the food industry)
- Careful and independent way of working
- Sense of order and hygiene (sterile work)
- An analytical way of working with a high level of quality awareness
- Good PC experience (MS Office) and very good written and spoken German (at least B2)
- Willingness to work on Saturdays (approx. twice a month) and in rare cases on Sundays is required.

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 opportunities

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