



# Production Manager / Assistant Operations Manager Charcuterie Cheseaux

In this position of responsibility, you will be in charge of 4 production departments (pasta preparation, pushers, cured meats and Vaud specialties) and will ensure that everything runs smoothly. You will support the Charcuterie Cheseaux Operations Manager in his day-to-day tasks and stand in for him when he is absent.

**Bell Suisse SA**  
Chemin du Châtelard 5  
1033 Cheseaux-sur-  
Lausanne

**Contract type**  
**Workload**  
**Start of employment**  
**Language**

Permanent  
100%  
as of now  
French

## Do you have any questions?



**Caroline Nuoffer**  
Deputy Head of HR Charcuterie  
+41 58 326 9921

## Apply online



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

## Your tasks

- Supporting the heads of subordinate departments
- Coordinating and organising work allocation and staff planning between departments
- Monitoring and optimising production processes
- Supporting staff training, management, motivation and development
- Helping to implement and maintain HACCP quality and safety standards
- Assisting with various projects
- Compliance with and implementation of workplace safety regulations
- Ensuring compliance with measures defined by management
- Assists the Charcuterie Cheseaux Operations Manager (production plant with around 200 employees) with his tasks and replaces him during his absences

## What you bring with you

- Completed training as a butcher, ideally supplemented by higher education (agri-food technician, food technology engineer or federal certificate/diploma in the meat industry - e.g. farm manager or master butcher)
- Several years' experience in a food processing company (mainly in the preparation of meat and charcuterie products)
- Proven experience in a position of responsibility and in personnel management
- Very good knowledge of MS-Office; knowledge of SAP would be ideal
- French mother tongue, good knowledge of German (min B2)
- Ability to lead, motivate and train a team
- Sense of organisation and priorities
- Ability to work in an office environment as well as in production
- Flexible, autonomous and stress-resistant, you are recognised as a leader both for your motivating communication skills and your professionalism

## What we offer



### Work-life balance

A healthy work-life balance is important to us. You benefit from at least 25 vacation days as well as transparent electronic time tracking. This allows you to flexibly compensate any overtime with additional time 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.