



# Deputy Head of Processing Department (100%)

We are looking for you to join our team as Deputy Head of Processing. In this versatile position, you will organise the Processing team with commitment and vision and ensure that Production runs smoothly and in compliance with qualitative and quantitative specifications. You will take on responsibility in day-to-day business and be actively involved in projects. Using lean methods and tools, you will optimise processes, lead improvement projects and ensure the sustainable further development of our work processes.

**Bell Schweiz AG**  
Zelgmatte 1  
6144 Zell

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

Permanent  
100%  
as of now  
German

## Do you have any questions?



**Claudio Schwizer**  
Deputy Head of HR Zell  
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## Apply online



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

### Your tasks

- Coordination of smooth day-to-day business
- Organisation and optimisation of processes in the area of responsibility
- Planning staff deployment and deputising for the department head
- Responsibility for safety, quality and productivity
- Leading lean management projects
- Monitoring key figures and implementing improvement measures
- Maintaining data and documents and monitoring working hours and absences
- Support and participation in projects

### What you bring with you

- Completed training (EFZ)
- Experience in the food industry is an advantage
- Good written and spoken German
- Experience in lean management and leadership experience an advantage
- Clear, appreciative and respectful communication
- Resilient, reliable and responsible personality
- High level of independence and quick comprehension
- Team player and solution-orientated

## 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

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.