

Assistant Manager, Curing Department

In this role, you will support the department manager in the day-to-day running of the department and play an active part in ensuring that production runs smoothly. In particular, you will ensure that recipes, quality standards and departmental targets are adhered to.

Bell Schweiz AG
Chemin du Châtelard 5
1033 Cheseaux-sur-Lausanne

Contract type	Permanent
Workload	100%
Start of employment	as of now
Language	French
Working time model	Day shift

Do you have any questions?



Mélissa Hugron
HR Specialist Production
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Apply online

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

Your tasks

- Assists the manager with the day-to-day running of the department and in achieving its objectives
- Act as stand-in for the department manager in their absence
- Monitor, track and update key departmental data, in particular recipes and time management data
- Ensure the optimal use of materials and raw ingredients in accordance with recipes and specifications
- Monitors and maintains the department's specifications and quality standards
- Oversee and manage the procurement of raw materials
- Ensures compliance with health and safety guidelines
- Collaborates with the various production sectors and, where necessary, assists in other roles as required

What you bring with you

- Training as a butcher or charcutier, or training in the food sector with solid experience in charcuterie production
- Experience in food production, ideally in the field of charcuterie and curing
- Experience in leading or managing a team
- Proficiency with IT tools and an interest in monitoring production data
- Good organisational skills, attention to detail and precision
- A hands-on leadership style and good interpersonal skills
- Independence, a sense of responsibility and the ability to make decisions
- Very good command of French

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.