

Master Butcher/Food Technician (m/f/d), including acting production manager

Do you love high-quality craftsmanship and enjoy getting stuck in? Then come and join us in Schiltach (Black Forest) and make our legendary Black Forest ham your mission – we're looking for you as a master butcher / food technologist (m/f/d) who can make a real difference!

Bell Schwarzwälder Schinken GmbH
Sommerwies 1
77761 Schiltach

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

Do you have any questions?



Alexandra Seeler
Personnel Officer
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Apply online

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

Your tasks

- Production planning
- Monitoring of quality, quantities and plant operations
- Compliance with HACCP requirements and quality and hygiene standards in accordance with IFS criteria and internal guidelines
- Weighing and recording goods in the SAP system
- Acting as deputy to the production manager
- Lean management
- Staff management

What you bring with you

- Completed training as a butcher, master butcher, food technology specialist or equivalent qualification
- Work experience in the food industry (preferably in the meat or sausage products sector)
- Initial management experience would be desirable
- Ability to work independently and as part of a team
- IT skills; knowledge of SAP would be an advantage
- A forklift licence would be an advantage

What we offer

Work-life balance
We offer 30 vacation days, a flexitime system and special leave for important events such as marriage, birth or relocation. In addition, you do not work on 24 December and 31 December.

Catering
Benefit from high-quality products at greatly reduced prices in our factory outlet.

Mobility
Benefit from ample parking facilities and in Seevetal also from convenient public transport connections and attractive ticket subsidies – for sustainable and carefree travelling.

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 such as mentoring and coaching.