**PRODUCTION SUPERVISOR NEWTON COURT**

Newton Court Cider makes award winning ciders and perries on a 157-acre organic farm in the middle of Herefordshire. The same farm is also the home of a new café, farm shop, bar, restaurant and event space – named Newton Court.

With the increase in demand for the cider, perry and apple juice, we are looking for a Production Supervisor to join Newton Court Cider. Core aspects of the role include:

* Production planning – liaising with sales to identify products and formats to be included in the production schedule.
* Planning an optimised schedule and preparing the liquid, vessels, fillers and components accordingly.
* Cleaning (CIP).
* Co-ordinating maintenance and servicing of equipment with suppliers.
* Housekeeping and orderliness of working area.
* Day to day responsibility for food safety and health and safety.
* Running the production lines with all necessary checks.
* Updating and maintaining the HACCP plan and making this a focus for production practices.
* Input into component sourcing – chemicals, boxes, caps, bottles, bag in boxes.
* Cost improvements on process and packaging.
* During the year there will be oversight of the orchards, supervision of harvesting, pressing and cider making.
* There is the opportunity to have some customer and consumer facing activities: running tours; deliveries; conducting tastings – dependent on the interest and ability of the candidate.
* For insight into the whole supply chain, involvement in deliveries direct to customer; palletisation and despatch; pack and despatch of website orders.
* Sensory checks pre, during and post production and in shelf life checks.
* Quality system development and management.

Personal qualities that would fit a candidate for this role would be:

* A background in production supervision or experience working on production lines in food and drink.
* Ability to plan and organise own time and work schedule, with good attention to detail.
* Experience of lone working.
* Full, clean driving licence.

It would be desirable but not essential for the candidate to have

* Level 2 Food Hygiene for Manufacturing
* Level 2 HACCP
* FLT Licence

This is an exciting opportunity to be part of the next stage of the development of Newton Court Cider and its sister project, Newton Court. We would welcome applications from those interested in part time and full-time employment. Salary and benefits dependent on experience.