

Food Production Assistant (JOB REF: FPA1)

12-month contract with possible extension.

1 day per week (option for extra hours for cover)

Wednesday 8am–4pm (7.33hrs)

Location: Salmon Springs, Stroud, GL6 6NU



We're looking for a hard-working and energetic team player to join our production team manufacturing our award-winning food products.

Founded in 1989, Kitchen Garden is a multi-award winning company making a range of sauces, pickles, jams & chutneys under our own label as well as for many other brands. We also own and manufacture the Wolfy's & NAFF brands and hold certifications with SALSA, Soil Association & Vegetarian Society.

Wolfy's launched in 2013 and is a vibrant & exciting brand consisting of a range of food-to-go products including instant porridge pots. Our existing customers include major supermarkets, online retailers, trains, planes and many indie shops.

You will initially work mostly in our Wolfy's production facility assembling the product, but will be also be required to work in our other production kitchen (on the same site) making jams, chutneys, preserves, sauces. We will provide all required training and any previous experience of food handling is useful, but not essential.

What you've got for us

- An energetic team player who also has the confidence to complete some tasks solo
- A good eye for detail
- A decent level of fitness as you'll be on your feet all day and be required to do some lifting
- Good numeracy and literacy skills (to follow recipes)
- Ability to multi-task
- Be eligible to work in the UK and speak fluent English
- Aged 18+ (due to health & safety purposes)

What we've got for you

- £12.71p/h
- 28 days holiday allowance (inc banks) - pro rata
- NEST Pension contribution (if qualifying)
- Free Food Safety Level 2 qualification (after probation)
- Ongoing support and development
- 40 mins unpaid breaks per day (10 min + 30 min)
- Generous staff discount on our products
- On-site parking

To apply please email your CV and a brief cover letter to info@kitchengardenfoods.co.uk, FAO James Horwood including job reference (FPA1)

This role involves regular exposure to food allergens, including nuts, dairy, egg and oats. Applicants should carefully consider whether they can work safely in this environment. Any health conditions or allergies that may affect safe working will be assessed on an individual basis.