



JOB DESCRIPTION – SYRUP ROOM OPERATOR

Who are we?

Did you know that 1 in 5 adults now go to the pub and choose not to drink alcohol? They don't want to feel punished by the limited "soft" choices; instead seeking provenance, craftsmanship and experimental flavours from the soft drinks on offer. Mark our words, the craft soda boom is coming and we want YOU to be part of it.

The Start-Up Drinks Lab is an exciting, mould-breaking business launching Spring 2018. Based in the new Kelburn Industrial Estate in Inverclyde (PA14 6TD), it is a 3rd party manufacturing facility producing craft soda for brands all around the UK.

Visit us at www.startupdrinks.com or better still, learn about us by watching this quick film <https://vimeo.com/226211442/8901f982b1>

The Start-Up Drinks Lab (now abbreviated to The Lab) has been created to solve a problem faced by the hundreds of small, craft soda producers that exist throughout the UK and into Europe. Given their smaller volumes, they find it incredibly difficult to find a 3rd party manufacturer who can accept their lower volume runs. We, the 2 founders of The Lab, also have our own individual craft soda businesses; so we can relate to this challenge and feel passionately about solving it. Hence, The Lab was born!

Our vision is to be the most accessible, full service and trusted 3rd party manufacturer for small-medium sized craft soda producers. The Lab enables small, innovative soft drinks businesses to allow their ideas to become a reality by offering a variety of solution based services: product development in our trial kitchen, manufacturing and packaging. But we don't stop at just manufacturing; once we have helped to create a saleable soft drink, we can also help develop the brand and provide a route to market, if the soda producer desires it. We utilise our off and on trade relationships with distributors at home and abroad to sell in a strong and varied portfolio of craft sodas.

We will be **the** ideas factory, supporting all creativity, innovation and experimentation within craft soda.

Help us ensure every great craft soda idea can be created.

Your role?

We are searching for an experienced and creative syrup room operator. In a key role, you will be the taste maker in our organisation ensuring all our customers' drinks are created to the highest possible standard, every time.

The Details

You will report into the Operations Manager who will lead the manufacturing team in the day to day running of the factory, guaranteeing that the manufacturing for our clients remains a smooth and efficient process by overseeing production, packaging, employees and organising workflows.

You will be a fundamental part of the entire business. With an entrepreneurial flair yourself, you will be lead the agenda to do things differently, challenge the norm and consistently strive to solve problems in order to create soft drinks so good that they help us develop a global craft soda category.

- To be part of a professional, motivated team committed to providing the customer with the highest quality product in the most cost-effective manner.
- Contribute to making SUDL the name behind great customer craft soft drinks.
- Use appraisals and one to one meetings with Manager to identify opportunities to train and develop to gain extra skills.
- Plan workload and seek opportunity to complete set personal objectives.
- Participate in Continuous Improvement, contributing ideas and completing tasks to improve the plant and equipment performance, reliability and efficiency.
- Adopt and maintain working practices learnt on training programmes (i.e. Basic Food Hygiene).
- Conduct on shift training sharing knowledge with new starters and existing employees.
- To eventually provide total ingredients control.

What does a typical day look like?

- Ensure the processes and operations are carried out effectively and at the appropriate time, maintaining a 'First time quality' mind set in all operations.
- To operate equipment within the syrup area using health and safety rules at all times while maintaining targeted output with minimal interruption.
- Follow set production programmes, understanding the importance of running to plan and association between production schedule and product specifications.
- Carry out correct start up and shutdown procedures.
- Plan the day-to-day operation of your area to ensure emergency situations do not arise through lack of raw materials. Identify potential show stoppers!
- Adhere to product specifications and take corrective action to safe guard product quality.
- Maintain a safe working environment by adhering to safe working practices, recognising actual and potential hazards and taking the correct effective action to minimise accidents.
- Prioritise responsibilities to ensure housekeeping and hygiene standards are at acceptable levels; sanitising of equipment to include mixing vessels and storage tanks before other duties are carried out.
- Perform all QA checks, ensure all records and paperwork are completed legibly and accurately (e.g. quality records and cleaning records).
- Follow Company procedures for the correct disposal of waste ensuring a 'clean as you go' philosophy is adapted to maintain housekeeping standards in line with a food manufacturing environment.
- Ensure all tools, materials and equipment are returned promptly to their correct locations in a usable condition for the next person.
- Perform cycle counts and BBE checks as and when requested.
- Ensure all incoming ingredients are handled and moved to correct location in a timely fashion.

Required experience and competencies:

- Previous mixing/syrup room/manufacturing experience desirable.
- Basic Food Hygiene training (ideal but can be trained).
- Manual Handling training/awareness (ideal but can be trained).
- Counter balance - FLT licence desirable.
- Knowledge of food environment and associated procedures/risks.
- Sensory Training desirable.
- Excellent verbal and written communication skills.
- Flexible attitude is a must.
- Experience of problem solving.
- Calm under pressure.
- Team worker.
- PC knowledge (excel, word and outlook skills).
- Good understanding of stock control principles desirable.
- Good understanding of warehouse and process operations desirable.
- Good understanding of quality processes and NCRs would be an advantage.
- Knowledge of quality processes relating to the role eg temperature control.

What we can offer you?

- A role in an ambitious, mould breaking company.
- Competitive salary.
- Performance related bonus.
- For the standout candidate, potential share options.

When can you start?

- Tuesday, 3rd April 2018.

Contract Type

- Full time.

Other:

- Full, clean UK Driving Licence.
- Experience at SALSA accredited sites.
- Education within food science, food technology and brewing are particularly of interest to us.