

QUALITY FOODS



	ROLE PROFILE		
Job title	Shift Manager	Date	October 2019
Business	Walker and Son		
Department	Operations		
Location	Pre-Bake	_	_

ROLE SUMMARY

This role is responsible for overseeing and monitoring production, as well as having overall responsibility for staffing and related issues to ensure the smooth running of production. To provide management within a Production Department by the effective, safe and efficient planning, organisation and control of all resources, including labour, materials and machinery. To promote and drive safe working environment and culture within the department

REPORTING STRUCTURE		
Reports to	Production Manager	
Direct & indirect reports	Team Leader, Operatives	
Key internal stakeholders	Engineering, Hygiene, Planning, Technical, Jelly, Despatch, Health & Safety, Commercial, Cl	
Key external stakeholders	Customers & Audits	

KEY ACCOUNTABILITIES AND RESPONSIBILITIES

- 1. Ensure all procedures are implemented and associated records are completed correctly
- 2. Ensure continuous compliance with food safety, health and safety, quality and Good Manufacturing Practice (GMP) standards
- 3. Ensure that all staff are aware of the hazards in the workplace; ensures risk assessments are considered for all activities, routine and non-routine
- 4. Identify own and Team Members training requirements
- 5. Conduct and chair regular huddle meetings
- 6. Anticipate potential problems or delays and plan accordingly
- 7. Correctly assess demands, plan and organise resource appropriately and ensure people have the correct skills levels for appropriate role
- 8. Track performance targets v schedule
- 9. Demonstrate you are part of a proactive team that undertakes safety audits; assists in ensuring that matters identified are closed against agreed timescales
- 10. Keep shift data updated and ensure effective handover to appropriate colleagues coming onto shift
- 11. Use problem solving techniques to eliminate root cause of problems
- 12. Act as a central source of communication between teams and other department
- 13. Build and lead high performing teams and succession plan accordingly
- 14. Offer clear direction on business and departmental strategy
- 15. Embed IOSH Managing Safely as a culture
- 16. Good levels of literacy; is able to write and produce reports and documentation relevant for your role

- 17. Good levels of numeracy; is able interpret budgets, variances and financial and statistical data and then take any necessary action
- 18. Adopt a professional approach to work, treat others with courtesy, respect and maintain confidentiality
- 19. Adopt an appropriate leadership style to motivate, lead and coach others to achieve results
- 20. Apply empathy when dealing with people to understand their issues and take time to listen
- 21. Create positive relationships and work effectively with colleagues
- 22. Adopt an organised approach to work
- 23. Show enthusiasm, demonstrating a 'can do' approach
- 24. Show you are willing and able to accept and adapt to change; including changing demands or objectives
- 25. Promote a positive environment for the team to operate in
- 26. Work reliably and effectively without close supervision
- 27. Accept responsibility for work of self and others

Acting Up

- 1 Review and control performance against all Key Performance Indicators (KPIs) and re-align, re-evaluate where necessary to maximise effectiveness
- 2 Monitor and review production performance with the ability to attend operational and relevant meetings
- 3 Working hours to be altered to business needs

QUALIFICATIONS, EXPERIENCE, TECHNICAL SKILLS / KNOWLEDGE

Qualifications / Experience

Proven experience of modern manufacturing practices

Food Safety - Level 3 or working knowledge

Hazard Analysis Critical Control Points (HACCP) - Level 3

Institute of Occupational Safety and Health (IOSH) Managing Safely

Proven experience of managing people and performance

Proven experience of develop high performance teams

Knowledge / Technical Skills

Carry out equipment and material trials and ensure all settings and procedures are documented in accordance with site procedures

Take a long-term view to assess future demands and develop a people plan to ensure people have the correct skill levels for the future

Demonstrate an understanding of the broader business outside of own function and

interdependencies between own department and others

Demonstrate an understanding of the principles of Continuous Improvement (CI) uses appropriate tools and techniques

Has an awareness of financial implications of decision / actions

Demonstrates an ability to present to auditors and visitors

Demonstrates an ability to build and lead an engaged workforce

Demonstrates an understanding of exactly what drives cost within your area

Demonstrates an understanding of how to manage people

Demonstrates an understanding of how to manage processes

Demonstrates an understanding of how to manage projects

Demonstrates an understanding of how to manage resources

Demonstrates an understanding of your own responsibilities as a manager to health, safety and environment as per company policy and carry out the company Safe Operating Practices (SOPs) and procedures

Demonstrates an understanding of how to use appropriate ICT programmes

	CORE COMPETENCIES, ATTRIBUTES & BEHAVIOURS FOR SUCCESS		
Competency	Descriptors		
Values People	Demonstrates the belief that people are our most important asset and central to the success of the organisation. Everybody should be treated with dignity and respect at all times.		
Customer Focus	Demonstrates the understanding that the satisfaction of our internal and external customers is the foundation of our success		
Collaborative Team Working	The willingness to act as part of a team and work towards achieving shared objectives through adopting best practice in line with PQP and Federalism.		
Flexibility & Adaptability	The ability to change and adapt own behaviour or work procedures when there is a change in the work environment, for example as a result of changing customer needs.		
Initiative & taking ownership	Steps up to take on personal responsibility and accountability for tasks and actions in line with PQP and Federalism.		
Attributes & Behaviours	Accept responsibility for work of self and others		
	Adopt a collaborative approach, wanting to work well with internal colleagues at all levels		
	Adopt a professional approach to work and maintain confidentiality		
	Adopt on-going commitment to quality, safety and hygiene standards, and never turns a blind eye		
	Adopt a flexible approach to business requirements		
	Willing to listen and consider the views of others		
	Demonstrates the ability to think ahead to prioritise tasks		
	Demonstrate you are tasks orientated and focused on objectives		
	Demonstrating you are willing and able to accept and adapt to change; including changing demands or objectives, willing to turn your hand to anything and never says, "That's not my job"		
	Adopt an organised approach to work		
	Treat people as equals and generate a rapport build on trust and honesty		