

**Job description**

**Job title:** Warehouse Supervisor

**Reporting to:** Warehouse Manager

**Salary:** £19,000 - £21,000 per annum

**Term:** Permanent & Temporary roles, 25 days holiday (excluding bank holidays), 5% pension contribution

**Hours:** 37.5 hours per week (operating hours between 7.30am - 8pm depending on shift pattern, including evening shifts and potential for weekend work)

**Responsible for:** Volunteers

**Location:**       Bristol warehouses

**About FareShare South West:**

FareShare South West is part of the national FareShare UK network of surplus food redistribution charities.

We fight food poverty by tackling food waste. We source quality surplus food from right across the food industry and with the help of an army of volunteers, redistribute it to frontline groups. We currently support over 400 of them- from children’s breakfast clubs to homeless shelters, and from elderly people’s lunch clubs to refugee support services. Our food is a vital lifeline for the charities and people who use it. And in 2021 alone, we distributed enough food for over 4.8 million meals.

Purpose of the post

**Our surplus food warehouses are at the heart of the action at FareShare South West. Our amazing, fun, and friendly team work with our volunteers to receive and distribute food to over 400 charities. This is not your average warehouse job- our warehouse team have varied days, doing everything from stock checks and forklifting to volunteer management and representing FareShare South West to corporate supporters.** With exciting growth ahead of us**,** there will be plenty of opportunities for training and progression through warehouse roles into all areas of our charity.

Working with the Warehouse Manager and the Warehouse Team to effectively support the warehouse operation, incoming goods, storage and dispatch of goods to Community Food Members (CFM’s) receiving surplus food from FareShare Southwest - to high levels of compliance and service. This role will include management of a large and diverse team of volunteers throughout the week.

**Duties & Responsibilities:**

**Warehouse Management**

* Working with the Warehouse Manager, ensure the smooth running of food intake, storage and food distribution. Liaising with food industry representatives, FareShare UK (FSUK), distribution companies and hauliers.
* Support the Warehouse Manager in coordinating and maintaining the fleet of vans and machinery used.
* Ongoing support to the Warehouse Manager and Head of Compliance to ensure high levels of compliance in the warehouse throughout the year and for internal/external audits.
* Alongside the Warehouse Team and Regional Manager, reduce waste and maximise the distribution of surplus food to CFM’s.
* Report to Warehouse Manager with operational improvements to increase efficiency and implement agreed changes.

**Volunteer Management**

* Manage (under the direction of the Warehouse Manager) teams of volunteers, delegating/assigning tasks, and supervising work to ensure all tasks completed effectively.
* Ensure all warehouse volunteers are effectively supported and trained for allocated warehouse/job-specific tasks/roles, and have the opportunities to develop.
* Supporting the volunteers health, safety and welfare during their shift.
* Coordinate corporate volunteer programmes and delivery, with support from the wider FSSW team.

**Goods In and Storage**

* Follow FSSW Goods in procedures including liaising with suppliers, completing relevant paperwork, using inhouse software and fork lifting duties.
* Ensure pickable and non pickable areas are ready to receive good in and dispatch orders at all times.
* Manage storage of stock within the warehouse, including:
	+ Assisting with stockchecks
	+ Ensuring effective stock rotation and sharing best practice
* Oversee the dispatch of goods through deliveries and collections ensuring all FSSW procedures are followed.
* Liaise with the wider FSSW team and FSUK to report quality, quantities and other issues.

**Compliance and Health & Safety**

* Operate according to the FareShare HACCP Food Safety Manual.
* Support the Warehouse Manager to ensure compliance with relevant Food Hygiene, Health & Safety and other standards applicable to FareShare premises, vehicles, refrigeration equipment, staff and volunteers.
* Ensure warehouse complies with FareShare standards and processes as per the FSSW Warehouse Manual.
* Undertake relevant training in Food Hygiene and Health & Safety as required.

**General**

* Respond to/answer any enquiries/communications via telephone, email, in person or via inhouse IT/systems.
* Be willing to receive and engage positively with any visitors to the warehouse.
* Support FSSW events.
* Carry out any other duties that may reasonably be required in support of the main purpose of the role, including liaising with the wider FSSW team.
* Uphold high quality customer care and standards of conduct when dealing with all stakeholders and the general public.
* Ensure the security of the FSSW Regional Centre and all assets located within it, including food, and maintained at all times
* Driving and fork lifting duties where appropriate.

**Person Specification**

**Essential knowledge, skills and experience**

* At least 1 years’ experience of working in warehousing operations or similar settings (eg logistics, food processing or festival/events management)
* Ability to develop, initiate and maintain systems and procedures
* Excellent communication and interpersonal skills
* Good administrative and organisational ability
* Problem solver and competent decision maker
* Full UK driving licence
* IT competent and able to use various IT platforms/systems
* A clear commitment to the ethos of FareShare South West, and to the agreed plans of the organisation, and able to positively contribute towards its achievement
* Experience and knowledge of adhering to health and safety standards within a warehouse operation
* Fork Lift Truck operators’ qualification (or willing to train as an essential part of the role)

**Desirable knowledge, skills & experience:**

* Voluntary sector experience
* Experience of working with people who require support
* Experience of working within a food operation
* Qualification in Food & Hygiene Level 2
* Experience of supervising/managing staff and/or volunteers and delegating tasks
* Experience of delivering training