PRODUCTION TEAM LEADER
Hours: Full time/Part time - Flexible, at least 15 hours per week
Salary: From £15+ per hour
Location: in person at Araw's production facility/ headquarters E1 5DT

Do you love ice cream? Does food brings you genuine joy? If the answer is YES, we would love to hear from you!

Araw is looking for bright people to join our team who love ice cream as much as we do and are excited to learn, adapt and grow with our small business.

The Role
As our Production Team Leader, you will be the backbone of the kitchen. You will oversee daily production across all four key areas, manage the team, and ensure our high standards are met. You will split your time between hands-on production and team supervision.

Key Responsibilities
- Supervise and motivate the production team during daily shifts, ensuring workflow is efficient and deadlines are met.
- Train new and existing staff on recipes, protocols, and safety standards across baking, pastry, and ice cream.
- Foster a positive, collaborative, and proactive kitchen environment.
- Communicate clearly between the team and management regarding production updates, challenges, and successes.
- Assist with scheduling and managing shift rotas to ensure adequate coverage.
- Lead by example in the production of ice cream, baked goods, and pastry components to the highest specifications.
- Oversee the execution of daily production schedules, ensuring consistency and quality across all products.
- Work closely with management to develop new flavours and recipes, bringing creativity and technical expertise.
- Conduct quality control checks throughout the production process, tasting and adjusting as needed.
- Ensure all products are properly labelled, dated, packaged, and stored.
- Oversee the kitchen area, including dry goods, cold storage, and ingredients.
- Monitor stock levels and coordinate with suppliers to place orders in a timely manner.
- Ensure all deliveries are checked, logged, and stored correctly, following proper rotation procedures (FIFO).
- Maintain an organised and clean environment, minimising waste and identifying shortages before they impact production.
- Complete regular inventory counts and assist with cost control.
- Ensure the kitchen and equipments are maintained to the highest standards of cleanliness and hygiene.
- Enforce all health and safety regulations and food safety protocols including personal hygiene standards.
- Complete and review daily production and temperature logs.

About you

- Ice cream enthusiast
- You have previous experience in a kitchen or production environment, with a strong understanding of baking, pastry, and ice cream production.
- You know how to manage kitchen and inventory, keeping everything running smoothly behind the scenes.
- Open to trying new ideas
- You understand the principles of HACCP, food safety management systems, and the importance of due diligence. Experience working in a SALSA-accredited environment is a significant advantage.
- You are friendly, energetic, and proactive. You know how to motivate a team and aren't afraid to get your hands dirty alongside them.
- Good communicator and problem solver.
- Someone who isn’t afraid to ask for help.
- Detail oriented; able to consistently maintain high quality standards.
- Comfortable working effectively under pressure.
- Experience with baking is a plus! If you know your way around an oven and can troubleshoot a batch of brownies, we want to hear from you!

We offer

- The starting pay for this position is £15+ based on experience
- Free ice cream and food on shift (and a sweet discount when you’re not) :)
- Opportunities for growth!

To apply email hello@arawlondon.com and send cv with job you are applying for inthe subject line.