



Henry's Tempeh Inc.  
65 Trillium Park Place – Unit 15  
Kitchener, Ontario  
519-748-8677  
www.tempeh.ca

**About Henry's Tempeh:** We are a small food manufacturing company that has been operating since 2002 making a fermented soybean product called Tempeh.

**Job Title:** Food Processing Team Member

**Start Date:** Training as soon as possible

**Job Description:**

- Work within a professional food processing facility to make organic, fermented Tempeh using soybeans.
- Handle raw and cooked ingredients
- Operate industrial oven, kettle and vacuum sealer
- Manual packaging and labeling of product.
- Clean & maintain work space adhering to strict food safety standards
- Work closely with fellow team members by multi-tasking and inter-changing roles as the production process requires
- All equipment and food safety training to be provided for the successful candidate, previous experience an asset but not required.

**Nature of work:**

- This is a small shop environment; you will be working with 2-3 other people during your shifts
- Fast paced & labour intensive environment with repetitive tasks
- Some heavy lifting throughout the process
- A hot and humid climate in the processing facility, this is at times a sweaty and hot job
- Rewarding process; make a great and healthy food from beginning to end and also get to enjoy it for yourself when the day is done

**Requirements:**

- Available on some weekends, getting time or days/weekends off can be arranged.
- Food handling experience an asset but not required.
- Shifts are 8 hours long; start times vary 7am to 8:30 and end times vary 3pm to 5pm. Some longer and shorter shifts also available. There is flexibility in the job as needed.

**Hours:** 35-40 hours per week

**Wages:** \$16 per hour to start during 3 month probation period with a wage increase to \$17 after 3 months and \$18 after 6 months depending on successful probation period with the company.