



Exhibitor Focus



ABOUT THE ISLAND SMOKERY

The Island Smokery produce smoked and flavoured cheeses, butters and Aioli. They supply into the wholesale and retail markets across the UK and the business continues to grow year on year

They are based in Stromness and employ six people. Their staff are well looked after and cared for - it is not about the work, it's about its people.

CAREERS

At The Island Smokery, all staff are trained to be able to undertake all the jobs in the factory, so that anyone can step into any position.

They are a close team with a relaxed attitude. There is not a lot of pressure in what they do; making great food that wins awards and is loved nationwide is a good motivator.

QUALIFICATIONS

Qualifications are important but do not need to be at a very high standard, some of the subjects are useful to have are:

Maths
English
Food Hygiene
Food Technology would be an advantage. A good communicator with a will to learn is more important.

However, qualifications are not their main focus, they are more interested in the person.

SKILLS

Some of the skills you need to work for this business include:

IT skills
Clean Driving Licence
Social Media skills
Good communicator
Willing to learn

As a small business, they also look for people who can contribute. Some of the best ideas come from the factory floor and as a business they are quick to put them into place.

OPPORTUNITIES

Industry qualifications are offered to all staff.

Staff need to pass a set hygiene standard with **an opportunity to move on to further qualifications** if requested.

WHERE TO FIND THEM AT THE ORKNEY CAREERS FAIR:

STAND 18

www.theislandsmokery.co.uk

#OrkneyCareersFair