

Job Title: Cider Tech

Department: Cider House

Reports to: Beverage Manager

Effective Date: June 21, 2017

The following reflects management's definition of essential functions for this job; however, does not restrict the tasks assigned. Management may reassign duties and responsibilities to this job at any time due to the evolving nature of the operation

Duties & Responsibilities

- Work as a team to help produce juice beverages according to Mercier Orchards Standards
- Work at a fast pace when required
- Keep a clean production area according to Mercier Orchards Juice HACCP Standards
- Report unsafe working conditions to immediate supervisors
- Must be able to lift up to 50 pounds
- Must be able to work in environments with hot and cold temperatures
- Must be able to work weekends when necessary
- Must dress appropriately for environment and with company standards

Accountability:

- Cleanliness of work area
- Maintain a productive attitude
- Report any accidents immediately to Leads, Supervisor or Safety Coordinator
- Work with Management and Team Leaders to record production information when required by Juice HACCP

Quality Control

It is the responsibility of all Mercier Orchards Team members to provide the best quality produce, product and service to our customers and coworkers.

Requirements & Physical Activity

- Standing, walking, stooping, kneeling, effectively communicating, lifting, carrying and moving objects that weigh up to 75 pounds
- Must be alert and aware of surroundings

Work Environment

- Wet & Humid Conditions
- Work near moving equipment and machinery
- Moderate to loud noise (machinery)