



Broviand

Quality in Poultry Processing

Line Coordinator Fulltime

As a line coordinator, you are responsible for managing and coordinating a production line. You ensure that daily production is carried out efficiently, safely, and in accordance with the appropriate quality standards. You work closely with the production manager and department head and serve as the primary point of contact for colleagues on the line. Thanks to your leadership and oversight, production runs optimally and targets are met.

Duties and Responsibilities:

- Start up and set up the production line and ensure a smooth start to production;
- Manage and supervise employees on the line during the production process;
- Monitor progress, quality, and efficiency;
- Identifying and resolving minor malfunctions and deviations;
- Ensuring adequate staffing and a clear division of tasks;
- Ensuring compliance with hygiene, quality, and safety regulations;
- Contributing ideas for improvements to the production process;
- Reporting any issues to the department manager or production supervisor.

Your Profile:

- Experience in a production environment, preferably in a coordinating role. Experience in the food industry is a plus;
- You maintain a clear overview, are decisive, and can handle stress well;
- Proficiency in Dutch and English;
- You can manage and motivate employees and contribute to a positive work atmosphere.

We offer:

- A challenging position in a dynamic work environment;
- Opportunities for personal development and initiative;
- A day shift position;
- A competitive salary with attractive benefits.

Are you interested in this position?

Would you like to join our team, or do you have any questions? Please send an email to hrm@broviand.nl.

