



**THURSDAY  
AUGUST 6, 2015**

**10:00 AM - 2:00 PM**



**CUSTOMIZED  
RECRUITMENT**

**CLAYTON STATE UNIVERSITY**

Harry Downs Center for Continuing Education  
2000 Clayton State Boulevard, Morrow, GA 30260

**CLUB CHEF HAS AN EXCELLENT BENEFITS PACKAGE TO INCLUDE:**

Medical • Dental • 401K (with match) • Life Insurance • Vacation Plan

**APPLICANTS MUST BE AT LEAST 18 YEARS OF AGE.**

**RÉSUMÉ PREFERRED BUT NOT REQUIRED.**

**EMPLOYER WILL CONDUCT A DRUG SCREEN AND  
BACKGROUND CHECK.**

For current job openings, please see reverse side.

For more details, please submit  
an email to [SWAT@gdol.ga.gov](mailto:SWAT@gdol.ga.gov)

**EMPLOY  
GEORGIA!**



# APPLICANTS WILL BE SCREENED FOR THE FOLLOWING POSITIONS:

1

## FOOD PROCESSOR

### Required Skills/Qualifications:

Employer requires that applicants be at least 18 years of age. No experience necessary.

### Preferred Skills/Qualifications:

Employer prefers applicants have a high school diploma or GED.

### Job Duties and Related Information:

Job duties will include using correct technique to cut and process fresh produce products, meeting customer specifications and quality standards. Key responsibilities include identifying and reporting food safety and quality issues to management, coring and cutting tomatoes, coring and removing outer leaves from lettuce, chopping, dicing, peeling, cutting, shredding, and slicing produce using proper techniques. Training will be provided. Job duties will require that you are dependable, punctual, stand on your feet for 8 or more hours consistently and can work in a refrigerated environment (34 - 37 degrees consistently). Employer has excellent benefits including medical, dental, 401K (with match), life and a vacation plan.

2

## SANITATION TECHNICIAN (3rd Shift)

### Required Skills/Qualifications:

Employer requires six (6) months experience as a sanitation technician preferably in the food preparation industry.

### Preferred Skills/Qualifications:

Employer prefers applicants have a high school diploma or GED.

### Job Duties and Related Information:

Job duties will include cleaning the facility after production. Key responsibilities will include identifying and reporting food safety and quality issues to management, thoroughly cleaning production rooms daily, inspecting the area cleaned for conformity to Preop Inspection Standards, following all safety guidelines required by the company and performing all other tasks as requested by plant supervision. Employer has excellent benefits including medical, dental, 401K (with match), life and a vacation plan.

3

## RECEIVING CLERK

### Required Skills/Qualifications:

Employer requires, six (6) months experience as a receiving clerk and a Forklift Certification.

### Preferred Skills/Qualifications:

Employer prefers applicant with High School Diploma or GED.

### Job Duties and Related Information:

Job duties will include verifying and keeping records of incoming shipments while unloading the trucks to position for production. Key responsibilities are operating forklift, power truck or hand truck to move, convey, or hoist products from the truck/trailer to specific areas on the production floor. Compares identifying information and counts, weighs, or measures items of incoming shipments to verify information against invoices, orders, or other records. Makes sure identifying labels are on the received packages and examines the shipments for quality and accuracy. Will be in charge of moving the raw products to the production lines for processing. Employer has excellent benefits including medical, dental, 401K (with match), life and a vacation plan.

4

## QUALITY ASSURANCE TECHNICIAN

### Required Skills/Qualifications:

Employer requires a High School Diploma or GED and twelve (12) months experience as a Quality Assurance Technician using lab, technical and statistical skills.

### Preferred Skills/Qualifications:

Employer prefers a college degree.

### Job Duties and Related Information:

Job duties will include testing and inspecting products at various stages of the production process and compiling and evaluating statistical data to determine and maintain the quality and reliability of our products. Key responsibilities will include identifying and reporting food safety and quality issues to Management, testing products for qualities such as temperature, defects, code dates, etc., running statistical tests on the results and comparing the deviation from our existing standard, recommending modifications to our process to improve the overall quality of our product and preparing full disclosure reports to management. Job duties will require excellent written and oral communication skills and housekeeping & organizational skills. Employer has excellent benefits including medical, dental, 401K (with match), life and a vacation plan.