

# Village Bakery

WELSH  
FAMILY BAKERS  
SINCE 1934



## Work Placements

**TECHNICAL - NPD - COMMERCIAL - OPERATIONS**



For more information about Village Bakery visit our website:  
[www.villagebakery.co.uk](http://www.villagebakery.co.uk)



The Village Bakery comprises of three modern bakeries all within Wrexham, North Wales. We are **family owned and managed craft bakeries** producing a range of Bread, Pies, Morning Goods and gluten free products.

We are creating **new opportunities** for work placements within the areas of: Production, Technical, NPD Operations & Commercial, in all these areas you will learn a vast amount of skills and gain good knowledge about Food Manufacturing. The placements could range from 4 weeks up to 36 weeks dependent on what is required and could commence, over the Easter or Summer breaks.

Due to open in 2015, we have recently invested in a £3million **Baking Academy and Innovation Centre**. This will feature state of the art equipment that will be utilized on your placement to develop new concepts and ideas. There will also be gym facilities and a healthy canteen for staff.



Baking Academy & Innovation Centre, **Opening Early 2015**

# NEW PRODUCT DEVELOPMENT PLACEMENTS

Students who join us for a placement within our New Product Development department will receive experience in the following areas:

**New and Existing Product development** - Receiving briefs, arranging ingredients from suppliers and working to develop new concepts for customers.

**Bakery Trials** - Working with production staff and the NPD team to take ideas/concepts through to large scale production trials in bakery.

**Product Costings** - Working with the commercial team to understand how to cost new products and make changes to existing products.

**Specifications and Ingredient Labelling**- Understand how to complete ingredient declarations and specifications in relation to new products.


## TECHNICAL PLACEMENTS

Students joining us for a Technical placement will get hands on experience in the following areas:

- HACCP – Building on the theoretical knowledge in a real food safety environment.
- Allergen controls – practical application of legislation.
- Quality Attribute Sheets – how to build/create and learn the need for them.
- Hygiene practices and standards.
- Internal Audits
- Retail standards and BRC compliance—Understanding what retailers standards are and why they are in place.
- Traceability and Supplier Assurance
- Customer complaints
- Key process control monitoring



## OPERATIONS/COMMERCIAL PLACEMENTS



“Undertaking a placement at Village Bakery has given me a valuable insight into the real working world and helped put theory I learnt at Harper into practice. Particularly useful modules included supply chain and strategic management.”

Catherine Bletcher, Assistant Account Manager

Working within the Operations and Commercial side of the business you will begin to understand the full concept of a bakery and how key operations/planning are vital within the running's of an organisation. You will also learn more about the customers of the business, their requirements and how to maintain a good working relationship.

Previously we have taken on Catherine Bletcher who studied Agri-Food Marketing with Business Studies at Harper Adams University. Following a 3 month placement she is now a full time member of staff working as an Assistant Accounts Manager alongside Key Account Managers within the commercial team.

Candidates will take on **responsibilities from the very start** and will receive exposure to key customers including Tesco and M&S as well as other stakeholders such as Suppliers and Trading Standards.