BW day at Cranswick

BW started his day completing some self-evaluation forms and indicating his objective’s for the day.

These were;

* Improve his CV
* Help future career in the food industry by understand what happens in a food factory
* Understand the process of how food ends up on shelves in the supermarket

He then went on to complete his induction which entailed reading through some lengthy health & safety documents and understanding procedures within the factory.

BW day started out with a full factory tour with Paul, looking at how the chicken came into the factory, to how it ended up on the shelves in the supermarket. He learnt about high risk and low risk areas within the factory and how hygiene was a huge part of what the staff have to adhere to, I’m sure he had to wash his hands 10 times before going into the high risk area! He was shown the process of packaging the chicken and how many packets are put through per minute and also the amount of chicken going through the factory each week.

BW then went into the development kitchen with Andrew, where he helped to prepare a celebration lunch at which David Park (Managing Director) attended. Andrew told me he had been a huge help in the kitchen preparing food for the event, he was then invited into the event and spoke to David and other members of the Cranswick team.

After lunch BW spent the reminder of the day with Andrew in the development kitchen, preparing food and learning about how recipes/new product lines are developed.

BW fully enjoyed the experience and would like to thank everyone at the Cranswick for this fantastic opportunity.

