

Careers at Saputo Dairy UK



"I never expected to be a 'Technical Assistant', but it's the best thing that could have happened."

Abigail Matthews, EDEN Dairy Technologist Apprentice

How long have you worked for us? I started when I was 21 as Technical Assistant with a year's contract.

Did you join with any qualifications? I studied a variety of courses at college, but the main ones were Food Technology and Business

How did you apply for the job? I placed my CV on a job site, and was then contacted by a recruiting agency who told me about it. The agency then helped me through the application process and interview stages.

How has Saputo Dairy UK helped you in your career? The Company has substantially kick-started my career within the food industry. Each day I find a new challenge, and learn something new.

I am continuously encouraged to expand on my knowledge and responsibilities. This has helped my confidence, and to develop my skills.

What do you like most about working for the Company? The never ending chance to learn, but also the people you meet.

How do you find SDUK as a place to work? Friendly, encouraging, motivational... The list goes on!

What would you say to others that are considering or unsure about working in the food manufacture/dairy sector? Go for it! You will never look back.

I never aimed to be a 'Technical Assistant', but it is the best thing that could have happened to me to start my career with.

How do you feel about working for a company that produces market leading brands? I feel very proud. I would not have believed it when I was in college.

What would you tell your younger self? Believe in yourself more, it will be worth all the effort you have put in.



Photo of Abigail in full 'high care' Personal Protective Equipment standing next to the Davidstow site map.



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“Saputo Dairy UK has helped me to excel in my apprenticeship.”

Lisa Gosling, Shift Engineer (former EDEN Dairy Engineer Apprentice)



How long have you worked for us? I have worked here since 2013 when I joined the Eden Engineering Apprenticeship Programme aged 18 years.

What did you study at school? I studied BTEC level 2 in Engineering and I also did English, Maths and Science.

When I joined I did a day release course at Midlands Group Training Services college in Coventry to study for my BTEC Level 3 in Engineering while completing my 4 year apprenticeship at Dairy Crest.

How did you find out about your first job at Saputo Dairy UK? I found out about SDUK when I was looking for an apprenticeship. It was different to anything that I had applied for before as this was a job, and I had only ever applied to colleges.

What most surprised you about working for us? I think the thing that surprised me the most is the fact that every day I come to work will be different from the day before!

What is your current job? I completed my Engineering Apprenticeship last year and I am now a Shift Engineer.

It is my job to diagnose breakdowns, fit new parts and make sure equipment is working correctly. My day to day task is to keep production running by making sure our machines run at their best. To do this I attend to any breakdowns, maintain production equipment, and carry out planned maintenance.

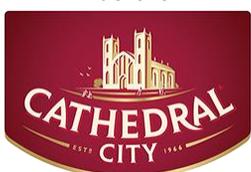
How has the company helped you? SDUK has helped me to excel in my apprenticeship by letting me shadow engineers in different departments to acquire the necessary skills to complete my apprenticeship.

What do you like most about working here? I work within a very knowledgeable and helpful team, and I am happy at the rate of progression in my career.

How do you find Saputo Dairy UK as a place to work? It's a great fun environment to be working in, and you learn new things every day. The team that I work with have been very supportive and have helped my progress through my apprenticeship. They still continue to support me to become a better engineer.

What would you say to others that are considering or unsure about working in the food manufacture? I would recommend to anyone, to work in the food manufacturing sector. It's a very clean environment to work in and, there are a lot of different opportunities that you can take to progress your career in different ways.

What advice would you give to your younger self? If I could go back and tell my self anything, I would tell myself to do the best that I can. Be confident in what I can do, what I know and set my goals high. Also to be ready to show people what I can achieve.



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“Teamwork and camaraderie are core ethics built into the Saputo Dairy UK way of life.”

Adam King, Shift Manager, (former EDEN Dairy Technologist Apprentice)

When did you join ?: 2009

Age when joined: 25

Before Saputo Dairy UK?: I worked for a Civil Engineering company. Prior to that I studied for a GNVQ in Business studies.

My most surprising fact I learned about SDUK: The sheer size of the place and the volumes of cheddar produced – on average 1.5–1.7 million litres of milk is processed daily

Areas worked within at SDUK: There are many different areas within the Cheese Department, and I am lucky enough to have worked in all of them. I have worked my way up from being a Cheese Controller, gaining valuable knowledge and experience along the way. SDUK offers various courses and training opportunities to help further careers and personal development

My career development at SDUK: In 2015 and at the age of 31 I was successful in my application for an ‘Eden Technologist

Apprenticeship’ which leads to a foundation degree in Dairy Technology. Since completing the programme I was promoted to a Shift Manager.

Teamwork at SDUK: Davidstow has continued to keep the local connections and a friendly atmosphere whilst consistently producing the best Cheddar around! I have found it to be welcoming, friendly, enjoyable and rewarding.

My advice to anyone wanting to work in the food industry: If you are willing to learn, work hard, show commitment and want to grow personally and professionally the food manufacture/dairy sector could be for you. It is an ever changing and growing industry. The latest technology and processes are used throughout the business, with the Cheese packing robot still one of my favourites today!

If I could talk to my younger self at college: I would have told myself to apply for an apprenticeship within the engineering or dairy technology field without a second thought.



Photo of Adam and fellow students making cheese by hand at college.

