



PRODUCTION TEAM MEMBER- SEASONAL ICERS

Biscuiteers is an award-winning luxury gifting brand, sometimes described as the 'NET-A-PORTER of biscuits'. Since 2007, we've been on a mission to craft meaningful moments through edible works of art – thoughtfully designed and made to spark joy and deepen connections- 'why send flowers when you can send Biscuiteers?' Every single biscuit is lovingly made from start to finish and each one is totally individual.

In 2024, we hand-iced over 3.0 million biscuits and delivered them to customers all over the world and Now proudly B Corp certified, we're committed to high standards of social and environmental impact.

As well as our eCommerce business, we have a Biscuit boutique, Notting Hill, where we offer 'School of Icing' events, teaching our customers to ice like an expert, while they enjoy a cup of tea or coffee...or even a glass of Prosecco. We also work with a huge range of corporate clients, creating bespoke and branded designs for every occasion.

We're expanding our **Seasonal Icing Team** based at to help bring our 2025 collections to life—and we'd love for you to be part of it! our seasonal Icing team based at our Ministry at Colliers Wood, SW19 2JD.

Come and learn how to Ice like a Biscuiteer, we are offering contracts starting from July 2025 until 23rd December 2025.

You will be doing ...

- Learn how to Ice like a pro with our 4-week training programme on industry-leading conveyor system.
- Work in small supportive teams to meet production goals in our Icing Hall.
- Gain hands-on experience in artisan food production.
- Follow our food safety and Health & Safety standards.
- Support our Dispatch Team during peak periods (based on production needs)

You will need to ...

- A positive, reliable and punctual team player.
- Willingness to learn a new skill and work in a fast paced environment.
- A positive, flexible approach and be a team player.
- Good communication and presentation skills.
- Availability for the full contract from July until December 2025.
- The flexibility to work 39 hours per week across 5 x shifts per week between Monday to Friday:
Shifts of 8 hours: 7am-4pm & 9am-5,40pm.
- Basic knowledge of kitchen hygiene (training provided).
- A love of biscuits is essential!



The Recruitment Process...

- Will require a screening video, followed by an assessment interview stage and a kitchen trial. These interviews will take place in June, July, and August 2025.

What we offer...

We are a bunch of creative, fun-loving people who work hard, celebrate big, want to make Biscuiteers a really happy place to work. We genuinely care about each other and the planet—we're a proud B-Corp business. Here's why you'll love being part of our team and what we offer to sweeten your working day, including:

- **Shopping-** A special staff discount of 35% on all our beautiful products for you to treat your friends and family.
- **Food-** Breakfast each day for all staff to start the day well fuelled.
- **Bring your friends-** Our staff referral scheme offering you up to £150 per recommendation.
- **Social life-** Our regular social activities bring us all together, including our legendary staff party, staff Christmas lunch and Biscuiteer Awards!
- **The Future-** Automatic pension contributions after 3 months of service, with ethical investment options.
- **Your Health-** Reduced Gym Membership offer with a local partner.

What Our Team Says:

"A fun, energetic environment with lots of opportunity to learn."

"The atmosphere is inclusive and welcoming."

"I've learned to ice biscuits really well—and made great friends along the way!"

If you are interested in this role please email recruitment@biscuiteers.com with your cv and contact details.

Please only continue if you are available for full time hours between August 2025 and December 2025.