

Buttermilk Confectionery Limited

18 employees
Family Confectionary Business



Healthy Workplace

What we do:

Buttermilk is a family confectionery business, born and bred in Cornwall, now run by Tracy and David Goad. Our love and enthusiasm for everything sweet has been guiding our artisan confectionery since 1964 when Buttermilk started in Padstow, and Elsie and Betty made fudge at the shop. We now craft fudge, honeycomb, nut brittles and chocolates at our kitchen in Cornwall. All our treats are lovingly handmade in-house by our craft confectioners. Stirred over open flames in traditional copper pans, our skilled team blend ingredients to create irresistible fudge, honeycomb and nut brittle.

The traditional methods we use have been the same since we started 50 years ago, our kitchen has now just got a lot bigger! We make over 60 flavours of smooth and crumbly fudge, tablet, brittle, chocolate clusters and honeycomb.

We believe in creating sweets the way they should be, and that when you have a treat, it should be a really good one. Our passion for confectionery has paid off, we have won numerous awards for our fudge, brittle and chocolate, and our customers are asking that we bring our Cornish confectionery to the rest of Britain and beyond.

Why we became a healthy workplace:

As a business Buttermilk wanted to receive some support on guidance on how to make the workplace a healthier environment for all the staff.

Particularly as a production manager putting on weight since joining Buttermilk.

Recent health and well being activities:

Health checks for over 40's with GP referrals

Basketball hoop used during breaks to encourage people to get outside

Hydration encouraged through urine colour charts in toilets

Exercise classes and support

Free flu jabs for any staff

Quarterly health checks for all staff

Support from the owners and directors down within the business

Success Story:

The reduction in staff absence from 128 days in 2018 to 27 days in 2019 this has been amazing for the business and shows how supporting staff with information on exercise, eating and other areas are really show a difference.