



A food company relies on its products being manufactured safely and hygienically. These functions are central to the smooth running and success of the business.

Reporting to the Technical Controller this role manages the Quality Assurance function and ensures that all products are manufactured safe and hygienically, to the highest possible quality standards and conforming to specification and current legislation.

What's the job?

Quality Assurance Manager

Sounds interesting. What will I do?

As Quality Assurance Manager you will:

- Be responsible for assisting the Technical Controller in controlling departmental costs.
- Ensure that Company and customer specific Quality Management Systems are fully implemented.
- Manage the origination, provision and maintenance of all Process Controller documentation, challenging the status quo where improvement is required.
- Manage the accurate completion of daily, weekly and monthly quality reports and Key Performance Indicator (KPI) data for the site and customers (e.g. Good Manufacturing Process audits, organoleptic analysis, glass and brittle plastic audits etc).
- Work closely with the hygiene function to ensure that key issues raised by audit or by trending of microbiological testing results are resolved in a timely manner.
- Manage all staff efficiently, ensuring that they are fully trained to carry out the job role and monitoring individual performance versus defined KPIs and personnel development programs.
- Influence positive change and continuous improvement through close working relationships with the site cross functional management teams.
- Assist the Technical Controller and Technical Services manager on Company, customer and third party visits and audits.

- Work closely with the process development team, to ensure that all projects lead to products that meet all business cross functional requirements.
- Liaise with the Technical Services Manager to monitor and control ingredient consistency and quality.
- Be a member of the multifunctional site HACCP team.

What knowledge, skills, qualifications and experience will I need?

You should have:

- A Food Science, Technology or Microbiology qualification, typically HND or higher.
- Two years' food manufacture experience preferably at QA Supervisor level in a chilled food environment.
- People management experience.
- The ability to think laterally and problem-solve.
- A good standard of written and oral communication.
- High levels of motivation, you should be a self-starter with good time management skills.

