



Reporting to the site Director you will manage the technical function on-site and in so doing ensure that all prepared and finished products are safe and conform to specifications and current legislation.

**This job holder spends 80% of their time on-site and the remaining time with customers, suppliers and technical agencies.**

What's the job?

## Site Technical Controller

**Sounds interesting. What will I do?**

**As Site Technical Controller you will:**

- Ensure Quality Management Systems are fully implemented.
- Ensure that products manufactured are safe and meet relevant legal and customer requirements.
- Ensure that all aspects of site hygiene and GMP are effective via auditing systems and corrective action.
- Be responsible for technical budgets including the microbiological, analytical testing and hygiene budgets.
- Be responsible for the technical salaried staff and indirect staff wages budgets for the site.
- Liaise with internal departments and external customers as well as outside technical institutions (e.g. enforcement agencies).
- Manage and develop Technical staff to ensure they are proactive and effective in their role.
- Manage and control the hygiene function.
- Use weekly Key Performance Indicators, generate monthly report of site technical activities and performance for presentation to the Site Executive.

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

**You should have:**

- Food Science, Technology or Microbiology qualification typical HND or higher.
- Minimum five years' experience in food manufacturing ideally with minimum 2 years chill experience.
- Preferably Technical Manager/Quality Assurance Manager people management experience.
- Retailer liaison experience at Technologist level.
- The ability to problem-solve.
- A good standard of written and oral communication.
- Self-motivation.
- Process/product development experience (*optional*).
- Strong leadership qualities.

