Chilled Jobs

Career Progress

A product specification ensures consistency of quality and standard and so this is a role for someone who enjoys detail and has a thorough approach.

Reporting to the Process Development Manager you will ensure that product details are accurately uploaded onto the specification systems, pack artwork is signed off and the relevant technical / process information is collected in preparation for submission of hazard analysis and risk assessment packs within the Critical Path timescales whilst meeting all technical standards and food labelling regulations.

What's the job?

Specifications Technologist

Sounds interesting. What will I do?

As Specifications Technologist you will:

- Check the relevant Raw Material Specification sections for legality and accuracy thereby ensuring correct specifications enter the business.
- Ensure raw material specifications cover the ever-changing customer and business Technical requirements.
- Upload new raw materials received by the business into the Company's specification system
- Create product recipes and ultimately finished products within this system.
- Audit the system to ensuring accuracy of existing information.
- Draw up external specifications in the format requested.
- Create pack copy (in*gredient declaration and nutritional)* for artwork generation of all other external Customers in the internal / specified format.
- Review artwork submitted against the relevant pack copy using the label / packaging sign off procedure making amendments and requesting the changes where necessary.
- Sign off of final artwork and ensure timely release to printers.
- Ensure all artwork and approved pack copies are filed with the relevant Customer specifications to ensure product change traceability
- Sign off all new deliveries against the signed off pack copy using the label sign-off procedure

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

You should have:

- A Degree or HND in a food related discipline e.g. Food Science / Technology, Engineering, Science.
- Basic Food Hygiene Certificate.
- Self-motivation with proven ability to use your own initiative and work unsupervised to achieve Key Performance Indicators.
- Good project and time management skills – good completer / finisher.
- Good implementation skills.
- Good interpersonal and communication skills.
- The ability to work both as an individual and a team player.
- Good computer literacy – Excel, Word, PowerPoint, Creations systems knowledge, Inspire systems experience.

For more information visit **chillededucation.org** and for more on the **CFA** visit **chilledfood.org**