



Job Title: Quality Assurance Technician

Pay D grade, £11.98ph + shift allowance

Hours 36 hours per week, over a 2-week shift rotation;

Week 1: 5am-2pm Monday to Thursday

Week 2: 3pm-11pm Monday to Thursday, 12pm – 4pm Friday.

Key responsibilities will include: -

- Implementing policies and procedures, ensuring all quality documentation is complete to a satisfactory standard for safety, quality, traceability and authenticity.
- To support raw material controller with incoming raw materials and bought in goods for infestation or physical damage.
- To carry out testing on raw materials & finished products during production and for shelf-life testing
- To prepare samples for microbiological and chemical analysis using aseptic techniques where required.
- Conducting daily & monthly validation such as GMP, Hygiene, Glass & Internal Audits, liaising with Production Line Leaders and Area Leaders to ensure any issues raised are flagged and being addressed.
- Supporting & educating operatives to ensure a positive food safety culture.
- Conducting CCP line checks on a variety of production lines.

Ideally, the successful candidate would possess the following attributes: -

- Highly self-motivated individual with a hands-on approach and “can-do” attitude
- Solid communication skills both written and verbally
- Meticulous approach to work; well organised and with a keen eye for detail
- Computer literate, experience using Microsoft Word and Excel is essential
- Excellent time management skills
- Experience in a similar role within a food manufacture environment and/or educated to HNC level in a food science related discipline.
- Previous experience and/or knowledge of food safety standards such as BRC, customer audits and HACCP.