



Quality Assurance Team Leader

Key responsibilities will include: -

- Lead the QA team to ensure operations are supported, and food safety is promoted at all times. Challenge current processes and procedures to ensure continual improvement in food safety standards.
- Lead the Hygiene team in a way that ensures sites standards are audit ready at all times. Challenge current processes and methods to improve the efficiency and costs of site hygiene.
- Efficient and effective customer complaint management and close out.
- Provide support for third party audits such as BRC, Halal, RSPO.
- HACCP awareness and promotion within the day to day running of the site.
- Management of KPI's and tracking to ensure we are on target. Provide written and visual reports that make KPI performance easily understandable for the wider site team.

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

- ✓ Experience working in a Team Leader or Management role would be preferred, however experience within food manufacturing is essential.
- ✓ A degree in a related science discipline would be advantageous, as would an Internal Auditor qualification
- ✓ We aim to be audit ready every day, so someone who is meticulous, well organised and with a keen eye for detail would fit the team very well
- ✓ Strong communication skills are a must, with the ability to motivate and gain buy-in across all levels. Confident in handling customer queries and complaint responses, and the creation of policies and procedures.
- ✓ Sound understanding of BRC with experience of leading and conducting audits
- ✓ Full driving licence / within commuting distance of Carlisle

For further information, please contact recruit@randwscott.com