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## Job Description

R&W Scott are expanding the existing Technical department with an additional QA role. The successful candidate will be responsible for ensuring that the food manufacturing process complies with all food safety and quality specifications.

### **Key responsibilities will include: -**

- To carry out tests on incoming raw materials, using laboratory facilities where necessary, and to report on those failing to conform to specification.
- To examine incoming raw materials and bought in goods for infestation or physical damage.
- To maintain records of all test results in computerised and written formats.
- To prepare samples for microbiological and chemical analysis using aseptic techniques where required.
- To carry out line and paperwork checks to confirm production standards are maintained.
- To carry out tests on finished goods and maintain appropriate records.
- To ensure retained samples are taken, stored appropriately and tested as required through life and at the end of life.
- Conducting daily GMP, Hygiene, Glass & Internal Audits, liaising with Production Line Leaders and Team Leaders to ensure issues are flagged and being addressed.

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

- Previous experience and/or knowledge of food safety standards such as BRC, customer audits and HACCP.
- Experience in a similar role within a food manufacture environment and/or educated to degree level in a food science related discipline.
- 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

Job Types: Full-time, Permanent

Salary: £10.44 /hour