



*Linden Foods, part of the ABP Food Group, supply many of the biggest food retailers in the UK, including M&S, Tesco, McDonalds, and Booker, supplying a comprehensive range of fresh and frozen beef, lamb and pork products.*

*We currently have a vacancy for the following position:*  
**Senior Food Safety, Quality & Integrity manager**

**Job Duties and Responsibilities:**

- Lead and develop quality team ensuring direct reports have clear direction and accountabilities to meet objectives.
- Responsible for the implementation and management of site food safety & Quality plans, ensuring compliance to Legal, BRC, customer and group standards within the site.
- Lead customer and third-party audits and ensure follow up and closure of any NCs.
- Assist with customer visits and presentations.
- Travel and attend meetings with customers.
- Review and complete gap analysis against customer Codes of Practice and update Linden Foods procedures in line with customer codes of practice and Legislation.
- To trend and investigate non-compliance and report findings to management / customers and put in place continuous improvement plans to drive improvement and meet customer targets
- Collaborate with suppliers to ensure the quality and consistency of incoming raw materials and ingredients.
- Assist in maintaining and developing a positive food safety culture on site to increase employee awareness of factors that may compromise food safety through guidance and training.
- To ensure the integrity of our products, customers and brands is always maintained, as suitable to the role and defined in relevant procedures.
- To liaise with and continually develop relationships with management, production staff, suppliers and customers on a regular basis.
- Work closely with production, NPD, supply chain, and other teams to address quality-related issues and drive improvements.
- To deputise for the Technical manager in their absence as required and act as management cover for the other Technical functions in the technical team.
- To be flexible to work weekends and evenings when required either on an adhoc or regular basis.

**ESSENTIAL REQUIREMENTS:**

- Third level qualification in Food Technology or relevant discipline
- Previous experience in a Management position within an FMCG environment
- Experience of working with major retailers and supermarkets
- Excellent knowledge and practical experience of BRC standard, HACCP and food safety legislation
- Excellent communication skills both written and oral

- Problem solving skills including root cause analysis, implementation of corrective action and control of non-conforming products.
- Excellent organizational skills and attention to detail in a busy fast paced environment
- Ability to stay calm and focused in difficult situations
- Able to work autonomously and take direction and feedback
- Flexible to travel for customer meetings.
- Flexible 'can do' attitude with a confident, friendly and approachable manner
- Excellent time management skills

Application forms are available to download from: [www.lindenfoods.com/careers](http://www.lindenfoods.com/careers)

Email: [hr@lindenfoods.com](mailto:hr@lindenfoods.com)

**Closing Date: 19/09/2023**

**LINDEN FOODS LTD IS AN EQUAL OPPORTUNITIES EMPLOYER**

**We reserve the right to enhance criteria at shortlisting stage**