

We currently have a vacancy for the following position:

Food Safety, Integrity & Quality Manager

Due to growth within the technical team, we are not recruiting for a Food Safety, Integrity and Quality.

ROLE:

- To assist in preparation for and take part in customer visits, audits and NPD presentations.
- To manage QA teams
- To be able to lead and assist with customer visits and audits in the absence of the Technical Manager.
- To liaise with and continually develop relationships with management, production staff, suppliers and customers on a regular basis.
- To trend, monitor & investigate site complaints and report findings to management / customers and put in place continuous improvement plans to reduce customer complaints to meet customer targets.
- Review and complete gap analysis against customer Codes of Practice and update Linden Foods procedures in line with customer codes of practice and Legislation.
- Develop, maintain, and update the company Food Safety plan and Quality Management Systems, such as the quality Manuals.
- 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 carry out all written and verbal communications with management and customers accurately and professionally at all times.
- To Travel to and attend meetings with customers.
- To be flexible to work weekends and evenings when required either on an adhoc or regular basis.

ESSENTIAL QUALITIES:

- Third Level Qualification in Food Technology or relevant discipline combined with at least 2 years experience in a similar role.
- Experience of providing technical guidance and support to other departments, to drive improvements to meet Customer and legislative requirements and measure progress against KPIs.
- Experience of HACCP based Quality Management System especially pre-requisite requirements e.g. Hygiene monitoring.
- Problem solving skills including root cause analysis, implementation of corrective action and control of non-conforming products.
- Experience of preparing and taking the lead during visits and audits.
- Experience of managing and developing a quality assurance team.
- Analysis of microbiological and chemical results / trends and determination of corrective action / preventative measures as required.

DESIRABLE QUALITIES:

- Experience gained within Food Manufacturing and Red Meat industry is desirable.
- Knowledge of food safety legislation and experience of customer codes of practice

- Excellent communication skills both written and verbal ensuring a professional approach is taken at all times.
- Excellent ICT skills and a thorough knowledge of MS Office
- Ability and willingness to travel as required which could be at late notice to customers.
- Able to work weekends and evenings when required.
- Methodical and meticulous work attitude
- Self-motivated with the ability to use their own initiative.
- Good organisational skills with attention to detail

For further information and an application form, please contact:

Human Resources Department at Linden Foods Ltd
Granville Industrial Estate, Dungannon, Co. Tyrone, BT70 1NJ

Closing Date for receipt of applications is 5pm on 26th April 2024
LINDEN FOODS LTD IS AN EQUAL OPPORTUNITIES EMPLOYER

We reserve the right to enhance the criteria at shortlisting stage