



Senior Supplier Technologist S6

job description

the purpose of your role

the finer details

Which site am I based at?

HQ — Hybrid working

Which team am I a part of?

Central Technical

Who do I report to?

Lead Supplier Technologist

Who do I look after?

N/A

Team size?

5 technologists

Do you have responsibility for a budget?

No

To manage a supplier portfolio and ensure effective supplier management, ensuring food safety and raw material quality.

Leading and driving effective supplier technical relationships and building effective supplier management and raw material plans. Working collaboratively with procurement, NPD and site teams.

Ensuring our suppliers meet business and customer requirements

Leading and driving continuous improvement in our supply base.

Key responsibilities:

- ♥ Responsible for managing a portfolio of raw materials and suppliers
- ♥ Effective management through risk assessment and performance.
- ♥ Evaluate and approve potential and new suppliers in your category.
- ♥ Ensure effective management of supply base to a meet our defined quality standards
- ♥ Work cross functionally to drive cost out across our suppliers.
- ♥ Ensure team objectives are met annually, and that the central technical team contribute to the business medium term goals, including business growth, and sustainability.
- ♥ Working with procurement and development to ensure appropriate suppliers / ingredients available to support innovation and business continuity needs
- ♥ Ensure supplier specifications are accurate and include all appropriate characteristics necessary to enable right first time quality for operations – sign off specs
- ♥ Optimize testing at the supplier and at YV to ensure appropriate checks are in place based on risk assessment.

what good looks like for this role

Quality- Level 3 (Applying)

Sets appropriate KPI's and measures of success to effectively manage supplier and raw material quality

Understands how to measure and manage quality performance through KPI's

Able to set up appropriate methods to monitor and validate quality

TOGETHER



AMBITIOUS



DISTINCTIVE



TRUSTED



qualifications & experience

Essential:

- ♥ Experience in Quality & Food safety management
- ♥ Supplier management experience
- ♥ Strong People and Communication skills
- ♥ Effective networking and influencing skills
- ♥ Ability to operate effectively at all levels across the business
- ♥ Great at building relationships internally and externally
- ♥ Audit level 2/Lead auditor
- ♥ HACCP level 4

Desired~

- ♥ Science or similar Degree
- ♥ People development
- ♥ Extensive leadership and management experience
- ♥ VACCP/TACCP foundation level
- ♥ Food Safety Level 3

Helps the business to identify and drive down the costs of quality.
Is able to identify problems or issues that impact quality and provide solutions to drive improvement

Setting and Managing Standards – Level 3 (Applying)

Is able to audit and drive improvement on supplier performance. Is able to interpret and assess codes of practice and policies to determine compliance. Is able to support in providing solutions to address non-conformances

Technical Expertise- level 3 (Applying)

Competent knowledge and experience in Food technology and food safety and quality systems. Able to apply experience, knowledge and skills to new situations

Can build relationships and networks through knowledge and experience. Is able to provide the business with meaningful and simple reports on performance.

Risk management and critical decision making – Level 3 (Applying)

Able to work with key stakeholders to conduct comprehensive risk assessments and evaluate effective controls to mitigate the risks
Able to lead in everyday incidents and contribute positively to mitigate risk and ensure food safety, legal requirements and due diligence is met. Applies root cause analysis and learning from failure to critique and make decisions.

Is able to consider the situation from different perspectives to understand impacts and consequences.

Governance, Brand protection and Due diligence – level 3 (Applying)

Able to put in place appropriate controls, processes, procedures and systems to manage Due Diligence effectively across our brand and customer brands. Is able to interpret legal standards and legislation.

Able to conduct effective review of HACCP, VACCP and TACCP.

Continuous Improvement – Level 3 (Applying)

Conducts process and system audits to identify risks and opportunities. Identifies opportunities for best practice and actively shares cross functionally and across the group.

An understanding of, and able to identify value chain opportunities to simplify and improve processes.

Able to set KPI targets and measures of success



HR use

Date of last review:

Job reference no:

Job level:

Job family:

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