



Quality Assurance Technologist (6s)



Job description

We are the custodians of our customers and consumers' expectations and support the business in achieving a true quality, food safety focused, working environment.

We identify & support the business in projects and implementation, openly sharing our knowledge and insight to help shape the processes and procedures in pursuit of excellence.

We are proud of the products we produce, and all the brands we represent.

The finer details

Which site am I based at?

Newton Abbot

Which team am I a part of?

Technical

Who do I report to?

QSM Manager

Who do I look after?

No direct reports

(Depends on size of team)

Do you have responsibility for a budget?

No

The purpose of your role

- ♥ Upholding legal, customer and consumers expectations, ensuring we are operating in a true quality, food safety focused, working environment. Support and coach all site functions on food safety and quality aspects of production
- ♥ Facilitating Solutions through collaboration with key stakeholder engagement

Your key responsibilities:

- ♥ Being a champion of quality culture across the site.
- ♥ Applies experience and learned knowledge to provide advice and guidance to stakeholders across the business.
- ♥ Able to create and implement systems, clearly written procedures and controls to manage our company standards.
- ♥ Identifies potential domino effects or chain reactions caused by new process steps or decisions and implications to food safety. Acts or escalates to mitigate risks.
- ♥ Has a good understanding of process capability and is able to troubleshoot process deviations, set up process monitoring to determine process stability.
- ♥ Facilitate the RCA process to support investigations and drive improvement.
- ♥ Provides expertise on industry and customer standards and requirements.
- ♥ Is able to interpret and assess customer requirements, codes of practice and policies to determine means for compliance
- ♥ Is able to support the business in meeting customer and industry standards
- ♥ Is confident in supporting appropriate external audits.

TOGETHER



AMBITIOUS



DISTINCTIVE



TRUSTED



Qualifications &
experience.



Essential:

- ♥ Ability to produce clear structured operating procedures
- ♥ Good understanding of food processing parameters and controls
- ♥ Excellent communication skills

Desirable:

- ♥ Haccp level 3
- ♥ Audit qualification
- ♥ Food safety level 4
- ♥

What good looks like for this role



Decision Making

Collaborates in issue resolution and, when appropriate, escalates in response to issues raised or identified.
Revises scope of verification activities based on data and findings.

Coaching

You should be able to inspire those around you with your passion and knowledge on food safety and product. We expect you to actively coach the teams you interact with.

Prioritisation

Proactively prioritises based on risk. Your typical horizon should be 3 months.

Attention to detail and accurate communication,

All communication, verbal and written must be accurate, effective and tailored to the audience at all levels in the business.

Problem resolution with sustainable solutions

Coaches or facilitates RCA to provide sustainable solution. Uses trends, data and facts to drive continuous improvements to support business objectives.

HR use



Date of last review:

Job reference no:

Job level:

Job family: