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| the finer detailsWhich site am I based at? CrewkerneWhich team am I a part of? Senior Leadership Team and Site Technical TeamWho do I report to? Site LeaderWho do I look after?Two direct and ten indirect reportsTeam size?12Do you have responsibility for a budget?No, but responsible for managing technical team labour costs and monitoring technical overhead spendQualifications & experience**Essential:*** Excellent communicator.
* Demonstrable experience within a relevant technical management role within the food industry. A min 5yrs experience in senior technical role in a FMCG environment.
* Practical experience of BRC accreditation, HACCP Implementation, and quality system management.
* IT literate with Microsoft Office skills.
* A recognized audit qualification.
* Min Food Safety L4 and HACCP L4.
* Degree educated or equivalent in a relevant discipline.

**Desirable:*** Previous dairy science / manufacturing experience / batch cook processes
* Knowledge of CiP
* Experience of UF Plants
* Previous experience in roles managing multiple production sites.
 | Site Technical Managerjob descriptionthe purpose of your roleIt’s great to know that you are making a difference to the future of Yeo Valley, knowing that the part you play, is helping us all to improve our capability and create a centre for excellence. Crewkerne is a unique site with teams making high protein yogurts through the Ultra Filtration plant, a team producing organic soups and a team producing the fruit preserves that are used across the Yeo Valley range of products.As the Site Technical Manager, you will be expected to promote and support a continuous improvement-based food safety and quality culture across the site. You will be responsible for the strategic planning for the technical development of the site. You will partner with production and engineering colleagues to optimise the running of the site. Beyond your responsibilities on site, you will be a member of the company wide technical leadership team, responsible for setting and delivering the company wide Food Safety and Quality Strategy. As the on-site technical expert, you will lead with external audits and liaison with customers technical teams. Ultimately you are to ensure that all product despatched is safe and complies with customer and legal standards.Key Objectives will include but are not limited to.* **To ensure the site technical team is trained in, and complies, with Health and Safety policies.**
* **To lead and ensure that product compliance, food safety and quality are always maintained through the effective management of the Site Technical Team.**
* **Ensure food safe systems of work are developed through risk assessment and monitored regularly.**
* **To set and develop site standards and monitoring to ensure compliance with relevant food safety and customer standards.**
* **Strategic development planning of the technical department and its staff.**
* **To facilitate and lead customer visits and audits.**
* **To ensure monitoring systems are in place to effectively identify deviation in technical KPIs.**
* **To lead the technical team and monitor its application of specific activities to maintain and drive improvements in food safety and quality.**
* **To attend regular Production and SMT meetings.**
* **To ensure co-owners within the technical team are managed and trained in accordance with company requirements.**
* **To manage the site technical resource plan to ensure there is sufficient capacity to meet current and future demand.**

Key Responsibilities and Decision Making.* **Ensure Significant Incident Reports are investigated and completed.**
* **To lead and co-ordinate the activities of the technical team.**
* **To implement customer audit findings.**
* **To manage food safety critical projects and improvements.**
* **To manage and lead Quality Systems promoting cross functional ownership of procedures, including Food Safety through a fully integrated HACCP system.**
* **To partner with the Site Leadership Team to develop the Food Safety and Quality culture across the site to enable production teams to drive continuous improvements.**

What good looks like for this role* Ability to lead and inspire the site technical team to deliver world class food safety and quality.
* An engaging people leader who will drive continuous improvement in the annual co-owner engagement survey.
* Proven ability to drive continuous improvements whilst building a site wide food safety and quality culture.
* A strategic leader who understands business goals and objectives and can translate this into the day-to-day output of their team.
* A working knowledge of project management methodologies.
* Excellent influencing and presentation skills.
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### HR use

Date of last review: Job reference no: Job level:

Job family: