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QC Lead Part Time £18 – £25K

Description

Quality Control Lead Part Time £18 – £25K, 80% Office based & 20% travel.

About The Client

My client is experiencing rapid and steady growth, they offer a wide range of hydrating beverage options to a diverse range of clients across UK. They hold an outstanding reputation within the industry based on quality, brand and adherence to UK food and beverage quality control requirements.

Job Description

- Collaborate with teams / departments, offering guidance and support to streamline procedures while prioritising quality and safety based on UK food and beverage requirement
- Uphold accountability for all processes / operations aspects aligned to UK food and beverage regulatory requirement
- Conduct audits to ensure compliance with HACCP, hygiene, and safety standards, implementing corrective actions to drive continuous improvement
- Manage relationships with external auditors, regulatory bodies, and advisory services, as well as internal stakeholders and senior business directors
- Develop and refine auditing systems to maintain rigorous standards
- Tailor food safety and management systems, aligning with industry best practices and specific needs
- Introduce efficient and safe practices through detailed risk assessments and staff training
- Develop training modules to empower staff in maintaining high standards
- Establish a robust quality assessment program for ongoing evaluation
- Utilise data-driven insights to identify trends, areas of improvement, and successes, leading initiatives to enhance operational efficiency and quality standards
- Generate detailed quality reports offering insights and recommendations for informed decision-making.
- Communicate effectively with stakeholders to align on goals and strategies
- Identify opportunities to reduce costs while upholding high standards
- Optimise resource allocation for maximum efficiency and effectiveness
- Explore and integrate technological solutions to improve food safety and operational efficiency
- Stay updated on evolving regulations and industry standards, ensuring swift adaptation of processes to comply with new requirements

Beginning of employment

Immediate – interview in 1-3 days subsequent to CV submission

Duration of employment

Permanent

Industry

Catering, Hotel, Restaurant, Food and Beverage

Job Location

Hertfordshire

Date posted

May 6, 2024

The Successful Applicant

- Bachelor's degree in Food Safety or equivalent
- Experience in the food & beverage industry
- Certification in Food Hygiene
- Able to plan and conduct audit
- Excellent communication skills with a talent for problem-solving and administration
- Demonstrated proficiency in technical report writing
- Proven ability to perform effectively under pressure and meet deadlines
- Required to travel to different locations, 80% office based & 20% travel

Application question(s):

- Do you have any Food, Beverage, Hotel, Restaurant or Hotel experiences

Experience:

- QC Lead
- Proven Performance

Licence/Certification:

- Driving Licence
- Food Hygiene / Quality Control

Work Location Herts: 80% office – 20% travel

Email your CV: enquiry@pharmakiagroup.com