



Technical Manager [food]

We specialise in producing a wide range of high quality produce. Our products are sold nationally in premier food halls, prestigious restaurants and multiple retailers. We are currently recruiting for a Technical Manager, preferably with **dairy** experience

Factories

- Mainly Dairy Processing factory and some Charcuterie plant

Responsibilities

- To ensure compliance with UK legislation and customer Codes of Practice
- Facilitate the implementation of Quality Standard in factories
- Maintenance of BRC
- Leading and managing customer audits
- Managing non-conformances
- Providing production specifications
- Working closely with NPD, Production and the Hygiene Teams
- A knowledge of microbiology and trend analysis

The ideal candidate

The ideal candidate will have been in charge of a small team or working as Assistant Technical Manager and is ready to progress in their career to become a Technical Manager.

- Have experience in dealing with customers technical teams
- Will have a food-related degree and have ideally followed this up with a suitable postgraduate qualification in Quality Management
- Will have a good understanding of BRC Food Standards
- Ideally Level 4 Food Hygiene Certificate
- Practical and a strong eye for detail
- Strong personality to direct the teams
- Experienced within the Dairy industry is desirable, food background is essential
- Previous experience of internal auditing plus

This is a good opportunity for a candidate looking to further their career in management. This role would suit a candidate that is second in command and looking for the next step in their career. It would be advantageous to hold a full driving license because of location and lack of public transport.

Please apply with your CV including your salary expectations and current notice period to recruitment@laverstokepark.co.uk