

## TECHNICAL QUALITY ASSURANCE MANAGER, HECKINGTON

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*Are you nuts about nuts and up for a challenge?*

*Are you passionate about product quality and safety?*

*Are you able to motivate and engage a team?*

### **If yes, then we would like to hear from you!**

At Humdinger-Foods we take nuts, seeds, fruit and pulses and turn them into delicious snacks for both own label and branded ranges. Over the years we have developed a strong and expanding portfolio of products, built on a reputation for quality and product innovation. We currently have a new and exciting opportunity for a full time Technical Quality Assurance Manager based at our site in Heckington.

The Technical Quality Assurance Manager will be responsible for all aspects of Factory Technical in all production areas, as well as the up keep and development of Technical systems. The Technical QA Manager will ensure quality, safety, efficiency and productivity/cost, whilst providing management, leadership and motivation to team members. The Technical QA Manager will also ensure compliance through working knowledge of GMP.

This Technical Quality Assurance Manager role is full time, working 37.5 hours per week, Monday – Friday.

### **THE MAIN DUTIES OF THE TECHNICAL QUALITY ASSURANCE MANAGER MAY INCLUDE, BUT ARE NOT LIMITED TO:**

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- Maintain & improve GMP standards for the site, through auditing, coaching, Root Cause Analysis and closure of non-conformances.
- Review and bring to life retailer/external standards and requirements, and have a great understanding of Customers COPs and implement these with the Operational teams.
- Take full responsibility for the management of all Internal and External audits. To manage and drive through the responses to all the non-conformances raised and put in 100 year fixes with regards to the corrective actions, ensuring absolute root cause.
- The QA Manager will be site specific responsible for Customer complaints. They will ensure complaints are effectively reported, escalated and investigated.
- Ensure all product specifications and manufacturing procedures comply with GMP standards, through implementation, auditing, coaching, Root Cause Analysis and closure of non-conformances. Generating and Changing of factory and hygiene procedures, schedules and documentation as required. Conducting internal audits, traceability exercises shelf life and other investigations as required.
- Ensure all training requirements are covered by identifying skills gaps within the team and implementing plans to close.
- Ensure the safety of people & products at all times by meeting HSE standards and site improvement actions & targets.
- To lead and manage site visits and audits with Customers and third-party auditors. Plan and set agenda's for the visits, and manage the process from start to finish and ensure full close out and communication.
- Carry out effective briefings at start of shift and periodically on wider updates on site and business news. Managing and updating Quality and hygiene communication boards
- Manage change in the workplace in line with targets by engaging the team members through effective communication and decision making.
- Agree objectives with team members and monitor their progress through regular reviews (1:1's).
- Provide effective leadership, coaching and support to team members, encouraging their ideas and involvement, managing any people issues by following the company's agreed processes & policies.
- Oversee NPD trials and launches and be the Management link between NPD and the factory to ensure consistency and effective communication.
- The QA Manager will be directly responsible for the Hygiene and management of the Hygiene team. Experience of good Hygiene practices and Hygiene Auditing.

**IDEALLY, THE SUCCESSFUL TECHNICAL QUALITY ASSURANCE MANAGER WILL HAVE THE FOLLOWING QUALIFICATIONS, SKILLS AND EXPERIENCE:**

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- Foundation Degree / HNC or equivalent in a Food Science based discipline
- Food Hygiene Level 4 and working knowledge of Food Microbiology
- HACCP Training Level 4 and experience of being a HACCP team leader
- Allergen Management Training and Risk Assessment Knowledge
- Intermediate Internal Auditing and Root Cause Analysis Training
- Working knowledge of HSE policies & procedures and experience of completing H&S Risk Assessments.
- Working Knowledge and a proven history of improving GMP (Good Manufacturing Practice) and Food Safety compliance
- Excellent working knowledge of Auditing & CI tools / techniques
- Minimum of 5 to 10 years' experience in food manufacturing at a Supervisory or Management level
- Knowledge of food manufacturing compliance.

**BENEFITS OF WORKING AS A TECHNICAL QUALITY ASSURANCE MANAGER AT HUMDINGER-FOODS:**

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By definition, Humdinger means 'a remarkable or outstanding person or thing of its kind'; we are proud to be a unique business who engages and empowers all of our employees to be the best that they can be. We are committed to supporting your ongoing professional development, to help you thrive within our business.

*We are also proud to offer:*

- Competitive salary
- Holiday entitlement above the statutory minimum
- Company paid Health Care Insurance Scheme, including: optical and dental cover, 24/7 virtual GP assistance; counselling and helpline service; discounts at various highstreets stores and much more
- Generous company pension scheme
- Regular staff involvement events such as Wellbeing Weeks
- Continuous support to local charities
- Awards for long service
- Free car parking on site

**INTERESTED IN OUR TECHNICAL QUALITY ASSURANCE MANAGER ROLE?**

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If this Technical Quality Assurance Manager position sounds like the role for you, then please apply now with your CV and covering letter to [hrdepartment@humdinger-foods.co.uk](mailto:hrdepartment@humdinger-foods.co.uk)