

Site QA Responsible

Job based in Belgium: Izegem
Permanent Contract

Reporting directly to the Quality Manager of Solina Belgium, you will operate in the following fields:

Responsibilities

You will be responsible for food security and hygiene throughout the entire operation.

You ensure the development and improvement of standards and health conditions will be introduced, coordinated and updated.

You will give internal training to all staff especially for quality and hygiene, as well as training on standards.

As a HACCP team responsible, you ensure coordination, testing, updating and documentation of the HACCP plan and the hygiene plan

You will be responsible for compliance with and updating of BRC, IFS, FSC22000 certifications or other certification systems (MSC).

You will handle complaints, their validation and corrective measures. Inform customers in case of questions.

You will provide information in relation with the preparation of the Management Review.

You will follow up of the Food law legislation.

Profile / Competences

- Bachelor degree (Food technology, Dietetics) experience in QA by preference in the food service industry is a plus.

- Entrepreneurial spirit, hands-on, action oriented and flexible approach, strong analytical skills and excellent communicator.

- Knowledge and experience of FSC22000, HACCP, BRC, IFS.

- Fluent Dutch, French and English is essential.

Contact

If you are interested, please send your application by mail to recruitment@solina-group.eu specifying in the subject line reference 'QA'.