



QUALITY CONTROL SUPERVISOR

Starting Salary £18,000 pa

We are a successful family run business, manufacturing premium frozen patisserie products for national and international retail, food service and catering end user customers. We are investing heavily in an additional state-of-the-art high-care production facility, incorporating the most up-to-date processes and equipment.

As a result of our growth we now need to recruit a talented individual to help build on our success.

THE JOB:

You will be jointly responsible for maintaining the day-to-day quality of our desserts and for all aspects of our Quality Control (QC) programme including our product traceability and assessment system. In this predominantly factory based role you will work closely with our suppliers, staff and directors.

REQUIREMENTS

- Food manufacturing experience, ideally in a QA/QC role at a BRC accredited site.
- CIEH Level 3 Award or equivalent in Food Safety Supervision for Manufacturing
- CIEH Level 3 Award or equivalent in HACCP for Food Manufacturing
- The ability to organise and co-ordinate multiple projects and to meet tight deadlines.
- Internal food safety auditing experience and knowledge of microbiological sampling.
- I.T. literate.

Core working hours will be Monday to Friday 8am to 5pm. Infrequent weekend and night working will be required. Internal and external training in all aspects of your role will be provided.

So, if you are keen to join a lively, vibrant and successful organisation and make a major contribution to the development of our company, please contact:

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