

Technical manager at Aldens



Aldens has been sourcing, butchering, and delivering meat for over 230 years. In that time the business has grown from being a family team selling meat locally, to an organisation with over 100 employees with products distributed across the UK.

Aldens has been enjoying steady growth and in order to keep up with that growth we are building a new factory in Bicester. As a result, the need has arisen for a full time Site Technical Manager to work in our facility there.

We are looking for someone able to contribute to the company growth and development targets by providing the relevant food technical expertise, to have knowledge of emerging trends, and with an innovative approach.

You will be responsible for the continuous development of the food safety and quality management system and maintenance of the BRCGS Food Safety certification and support the Sales and Procurement Teams by liaison with suppliers and customers on technical issues.

You will work closely with the Management team to ensure all Food Safety, Quality and Legal requirements are controlled and met.

Key Responsibilities of Technical Manager

- Audit and maintenance of food safety and quality system documentation, specifically all records, document control and ensuring all QA checks are carried out to the required standard.
- HACCP Team Leader ensuring the HACCP system remains fully implemented, monitored, and reviewed.
- Preparation and presentation of a monthly technical review to the monthly management meeting.
- Management, training and motivation of staff carrying out technical functions.
- Assessing training needs of all staff with respect to quality, authenticity, legality and food safety issues and then delivering staff training where required, including induction training.
- Enforcement of hygiene and housekeeping disciplines in conjunction with plant supervisors and managers.
- Internal audits including, monthly food safety audit, traceability and recall tests. Referral of audit results to management team.
- Response to customer queries and complaints including logging information, investigation, trend analysis and reporting, liaising with Sales and Production Teams and implementation of corrective actions.
- Hygiene auditing and working with the Operations Manager to resolve any non-conformities or failures to ensure the plant is cleaned to an acceptable standard.
- Preparation for and participation in customer, second- and third-party audits and implementation of corrective actions where applicable.

- Participation in new product development including HACCP, laboratory testing, shelf life and organoleptic assessment.
- Participation in management of allergens including risk assessment of new products and ingredients, control of allergens in the plant, maintenance of the allergen matrix and verification of allergen labelling.
- Management of supplier information including the up-to-date approved supplier list, self- assessment questionnaires, certification and specification maintenance.
- Generation of new labels and review of existing labels to confirm they meet legislative requirements.
- Participation in generation and maintenance of specifications.
- Organising external and internal calibration of measuring equipment.
- Overseeing effective pest control.
- Provision of customer information including information for tender documents, completion of supplier assessment questionnaires, allergen matrices and nutritional information.
- Commissioning laboratory testing and interpretation of results.
- Overseeing EHO Audits at the Osney Mead premises (retail shops Meatmaster and FishMarket).
- Ensure staff training is up to date.

Qualifications Essential / Desirable

- HND / Degree in Sciences, ideally a food science related subject.
- Level 4 HACCP .
- Level 4 Food Safety Management.
- Lead Auditor qualification.
- Experience in the meat industry.
- Sound understanding of all aspects of UK Food Law.
- Ability to implement and drive improvement programmes.
- Sound understanding and experience of the latest version of relevant standards and schemes including BRCGS.

What we offer:

Aldens believe our people are our most important asset and offer the following remuneration and benefits:

Remuneration:

- The salary is £55,000 per annum with up to 10% bonus based on KPI's and a further bonus by participation in the company profit scheme.

Pension scheme:

- Salary sacrifice scheme with company contribution of 3%.

Extra leave:

- 1 day for your birthday;

Life assurance:

- 4 x annual salary after 3 months service

Discounts:

- 10% off all meat and fish products

Others:

- Long Service Awards

The hours for this role are 40 hours per week Monday – Friday (8am to 4pm) with 24 days standard holiday plus bank holidays.