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| **Role Description** |  |
| **Job title:** | Quality Technician |
| **Reports to:** | Quality Supervisor |
| **Location:** | Rugeley and Fradley |
| **Direct & Indirect Reports:** | Reports to the Quality SupervisorNo direct reports |
| **Overall Purpose:** | Are you ready to join a forward-thinking Animal Nutrition business that is excited about growth and creating an extraordinary work environment? We have a great opportunity for a passionate and driven individual to proactively support and participate in the quality function to ensure the needs of our customers are met. You will be part of an excellent quality provision, supporting colleagues, the Quality Supervisor and the Quality Assurance Manager in maintaining exceptional standards whilst developing practices in line with Premier Nutrition's role as a leading innovative nutrition business.  |
| **Key Responsibilities:**  | **Quality Control*** Analysis and release of incoming raw materials by Near Infrared Spectroscopy (NIR).
* Collection of in- process and finished product samples from the manufacturing facility.
* Collection and preparation of raw material, in-process, and finished goods samples in accordance with the process verification schedule, and as and when requested by internal and external customers.
* Preparation of samples for external analysis
* Reporting and following up of Out of Specification results in a timely manner.
* Maintenance of good housekeeping and hygiene standards, operating a clean as you go policy.
* Control of non-conforming products – release and where required investigation
* Factory Standards Auditing – Hygiene audits, glass audits.
* Investigation and reporting on internal quality failures.
* Support the operations teams on addressing non- conformances and internal failures raised from internal / external audits.
* Develop and maintain a working relationship with external laboratories – methods, turnaround times, queries, complaints.
* Filing and circulation of Certificates of Analysis as required.

**Quality Assurance*** Internal audits against documented standards i.e. UFAS, FSSC 22000, follow up and close out of any non-conformances raised, as directed by the quality manager or quality supervisor.
* Support the quality manager / quality supervisor in the development of the quality management system to satisfy the requirements of the certification standards.
* Support in the collation and reporting of complaint and CAPA data internally and externally.

**Feed Safety** To understand the impact of processes and actions on Feed Safety. To carry out tasks and procedures as trained.**Key Stakeholders**Nutritionist TeamCustomer Services TeamProduction TeamsManagement TeamCertification body and authority representatives |
| **Budget Responsibility:** | None  |

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| **Person Profile/Knowledge** Experience, any formal qualifications and necessary keys areas of knowledge or experience. |
| **Essential** | **Desirable** |
| * Ability to multitask and prioritise workload independently.
* Attention to detail and strength of character to challenge the status quo.
* Experience of using Microsoft Office
* Able to work on their own initiative, but equally effective working in a small team.
* Performs well as part of a multi-functional team.
* A collaborative working style.
* Educated to GCSE or equivalent, preferably in science, maths related subjects.
 | * Experience of working in a quality role
* Experience of working in a manufacturing environment
* Experience of using NIR
* Experience of working with quality-based systems.
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| **Key Behaviours** | * An advocate and leading example of our Premier Nutrition behaviours.
* We continuously improve.
* We pull together.
* We stand out.
* Excellent communication skills
* Good organisational skills
* Ability to deal with people at all levels, internally and externally with the credibility to make a significant impact within the business.
* Resilient and able to act assertively.
* Responds positively to change.
* Ability to work on own initiative but equally happy working in a small team.
* Attention to detail.
* Comfortable to challenge the status quo and feedback results.
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| **Other Factors**Trave, shift pattern, working hours, Licence type etc. | This role will involve working at both the Rugeley and Fradley Sites as required by the needs of the business. Full driving licence required.  |