



## PR/117830 | Chinese Speaking Food Technologist

### Job Information

**Recruiter**

JAC Recruitment UK

**Job ID**

1521255

**Industry**

Restaurant, Food Service

**Job Type**

Permanent Full-time

**Location**

United Kingdom

**Salary**

Negotiable, based on experience

**Refreshed**

March 7th, 2025 06:01

### General Requirements

**Minimum Experience Level**

Over 3 years

**Career Level**

Mid Career

**Minimum English Level**

Business Level

**Minimum Japanese Level**

Business Level

**Minimum Education Level**

Associate Degree/Diploma

**Visa Status**

No permission to work in Japan required

### Job Description

#### Job Description for Food Technologist

Are you an ambitious Food Technologist looking to grow your career?

We are seeking a skilled Food Technologist to ensure the safety, quality, and compliance of our food products across warehouse and distribution operations. You will oversee food handling, storage conditions, and quality assurance processes, ensuring full compliance with food safety regulations.

**Key Responsibilities:**
**Food Safety & Compliance:**

- Ensure all food products comply with food safety regulations (e.g., GFSI, BRC, or local UK/EU regulatory standards).
- Conduct regular inspections of food storage conditions, temperature controls, and hygiene practices.
- Monitor and enforce Good Manufacturing Practices (GMP) within the warehouse and distribution processes.
- Help to ensure their foods maintain AA+ grade BRC and work closely with technical manager and other teams on this goal

**Product Labelling & Specification Checks:**

- Review and verify food labels and specifications to ensure compliance with UK and EU labelling laws.
- Check ingredient lists, allergen declarations, nutritional values, and packaging claims for accuracy.
- Work closely with suppliers to ensure correct labelling and product specifications before approval.

**Supplier & Product Approval:**

- Assess and approve both branded and non-branded food products, ensuring they meet company and regulatory standards.
- Conduct supplier audits and review compliance documentation (e.g., HACCP plans, certifications, and product testing reports).
- Maintain an approved supplier list and ensure ongoing compliance with food safety and quality requirements.
- Collaborate with procurement and supply chain teams to source high-quality and safe food products.

**Quality Control & Assurance:**

- Inspect incoming food products for quality, labelling accuracy, and compliance with specifications.
- Oversee product sampling and testing to ensure food quality and safety.
- Investigate and address any quality issues, including damaged or contaminated products.
- Handle customer complaints related to product quality, safety, and labelling issues.
- Conduct investigations into complaints, identify root causes, and implement corrective actions.
- Provide detailed reports back to customers regarding investigation findings and resolutions.

**Internal Audits & Compliance Monitoring:**

- Conduct internal audits to assess compliance with food safety and quality management systems.
- Identify non-conformities, implement corrective actions, and work on continuous improvement initiatives.
- Prepare reports and documentation for regulatory audits and customer inspections.
- Inventory & Storage Management:

**Qualifications:**

- Degree qualified in food science or an associated subject
- Experience within a similar Technologist or Technical Assistant role and willing to progress
- HACCP level 3 (desirable)
- Excellent interpersonal , communication and computer skills (word, excel and outlook)
- A team player, with the ability to work independently and manage workload

We regret to inform applicants that only shortlisted candidates will be notified. Thank you for your understanding.  
#LI\_JACUK

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Company Description