



PR/117830 | Chinese Speaking Food Technologist

募集職種

人材紹介会社

ジェイエイシーリクルートメントイギリス

求人ID

1521255

業種

レストラン・フードサービス

雇用形態

正社員

勤務地

イギリス

給与

経験考慮の上、応相談

更新日

2025年02月07日 10:56

応募必要条件

職務経験

3年以上

キャリアレベル

中途経験者レベル

英語レベル

ビジネス会話レベル

日本語レベル

ビジネス会話レベル

最終学歴

短大卒：準学士号

現在のビザ

日本での就労許可は必要ありません

募集要項

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

会社説明