

Artisanal Tapas is an international company dedicated to the production of Tapas and Antipasti platters that combine cured meats, olives, cheeses...; as well as platters that combine herring in different sauces from Sweden along with other Swedish ingredients. With broad experience in the Retail Business and in Airline Catering. Our customers are included in the following countries: Spain, UK, Germany, Holland, Ireland, Sweden, Denmark, France, Norway and Poland.

We are looking for a full time BRC and IFS experienced Quality Assurance Controller required to control, manage, record and oversee daily requirements for our new manufacturing site in Szczecin (located next to Media expert and sportroom.pl).

The pace can be demanding from daily demands across the departments. Attention to detail is a must. You will have excellent interpersonal and communication skills, be a team player, and also be able to work with a hands-on approach with flexibility.

A summary of this role includes

- Reporting to line managers - Technical Manager and General Manager
- QC and QA management skills – convert written to practical assessments.
- Manage and maintain quality assurance throughout operations and procedures
- Ensure quality assurance is delivered.
- Regular monitoring for updates of policies as required
- Staff training updated and training new staff, updating new techniques and refreshers
- Food Safety – BRC 8 and IFS
- Good understanding and working knowledge of BRC v8 and IFS
- Knowledge in allergens, labelling with frequent checks
- Working knowledge of traceability
- HACCP qualification
- Pragmatic in delivery across Production and Operations requirement
- Working knowledge of microbiology and organoleptic test and analysis
- Documents finished product status by recording and summarising raw materials
- Finished product inspection and physical test data; updating quality assurance database.
- Sampling regimes, environment and product micro - working technical manager
- Read and decipher product specifications
- Risk assessment – to record, track and overview of raw materials Identifies finished product condition by collecting, classifying, analysing, and interpreting quality data; judging product acceptability in comparison to specifications; conducting inspections and physical tests of materials.
- Working with suppliers and customers
- Working knowledge in Health and Safety
- Software knowledge. Secures database by backing up data.
- Practical experience in hyperlinking documents
- Working Knowledge of Pest control
- Threat analysis critical control point
- Environmental environment and swabbing,
- Product analysis and microbiological understanding
- Working knowledge and practicality to risk asses
- Practical exposure in processing / manufacturing kitchen
- Prepares technical reports by collecting, analysing, and summarising information and trends.

- Contributes to team effort by accomplishing related results as needed.

This list is not exhaustive and the requirement of the post reflects the ever-changing position of the company and product range. A good and fluent command of English is required, both spoken and written.

Contact us:

email: lukasz@artisanaltapas.com