

**Site Quality Manager
Job based in EUPEN (reference QA)
Permanent Contract**

Reporting hierarchically to the Quality Manager of Solina BE you will operate in the following fields:

Responsibilities:

You will be responsible for the examination and approval of raw material and final product specifications towards clients and you will answer to client requests (questionnaires, statements, questions,...).

You ensure food security and hygiene throughout the operations and you introduce, coordinate, update, develop and improve the standards and health conditions.

You will be responsible for personnel training, especially for quality and hygiene, as well as training on standards.

You will be a HACCP team member and you will be responsible for coordinating, testing, updating and documenting the HACCP - and hygiene plan.

You ensure that the content review, update and document management of the applicable standards is done properly.

Together with your colleagues you ensure compliance with certification systems is obtained and you work together on the update of it.

You follow up on complaints, their validation and corrective measures.

You provide information for the Management Review, and you follow up the Food law legislation.

Profile/ Competences:

Bachelor degree in Food Technologies or relevant experience in the industry.

Knowledge of HACCP, BRC, IFS, FSSC 22000.

Entrepreneurial spirit, hands-on, action oriented and flexible approach, well organized.

Strong analytical skills, excellent communicator, diplomatic and well organized

Fluent French, English – German is a plus

If you are interested, please send your application by mail to recruitment@solina-group.eu with reference QA.