

Ref. No.:	MI-PD-05	<b>Position Description</b> <b>Southern Technical</b> <b>Manager</b>	
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## About us

Meat Inspectors P/L was Australia's first company Approved by the Federal Government under the Independent AAO Accreditation Scheme, today we remain privately owned and have operations in 4 states. Our world class team, located all over Australia are working daily with our clients and Government to facilitate uninterrupted market access through independent expert meat inspection services.

The **Southern Technical Manager** is responsible for ensuring and providing our customers with the highest service levels of possible. This is achieved by proactively working with our clients and field staff/ teams to promote food safety and quality control measures through comprehensive systems, training and ultimately driving culture change management.

You will have to like travelling around the southern part of Australia and spending time away from home. We are flexible on base location, this can be discussed at the time. Ideally we would think being based in Melbourne or surrounds.

**The role will be responsible for overseeing all our quality assurance, training, client management & team development in Southern Australia, but not be limited to:**

- Assist, implement and manage our Annual Operating Programs that align with the strategy of the business.
- Ensure our systems meet existing, and newly implemented, laws, rules and regulations.
- Drive cultural change through the business and provide strong leadership on food safety and change management.
- Provide leadership, guidance and support to our operational teams
- Manage compliance systems and records.
- Create and maintain documentation around SOP's as well as manuals, policies and procedures.
- Provide training to all relevant internal stakeholders to ensure quality assurance and food safety compliance.
- Provide information, education and training to our team to drive compliance.
- Providing regular reports to the senior management team and board.

## Desired Skills and Experience

- Hold a Degree in Veterinary Science focused on large animals or at a minimum Certificate IV in Meat Safety.
- Experience and knowledge of change management principles.
- Ability to clearly articulate messages to a variety of audiences.
- Ability to influence others and move toward a common vision or goal.
- Flexible and adaptable; able to work in ambiguous situations.
- Problem solving and negotiation skills.
- Acute business acumen and understanding of organizational issues and challenges.

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**Education:**

- Meat processing experience with a variety of species.
- Demonstrated track record of solid QA management.
- Experience driving organisational change towards food safety.
- Computer literacy, excellent communication, regulatory exposure and problem solving skills are mandatory to ensure success in this role.
- Auditing, HACCP, ISO, OHS and GMP experience well desired.

The successful candidate will be required to pass a pre-employment medical, undertake a Q-Fever vaccination.

More about us: please visit [www.meatinspectors.com.au](http://www.meatinspectors.com.au)

Applications can be sent to [cdart@meatinspectors.com.au](mailto:cdart@meatinspectors.com.au)