



Quality Assurance Manager

Hardwick's Meatwork's located in Kyneton Victoria which is a thriving country township situated in the beautiful Macedon Ranges Shire.

Hardwick's Meat Works is a proud family owned and run multi species red meat processing plant which has been in operation since 1973.

Hardwick's Meat Works prides itself in servicing premium red meat into the domestic and exports markets.

The company is well positioned for continual growth and currently has an excellent senior leadership role on offer for an experienced Quality Assurance Manager.

About the role

The Quality Assurance Manager oversees the end to end functionality of the Quality Assurance Management System.

This senior leadership role which reports directly to the Plant Manager and has a hands on focus in leading and driving a high performance food safety culture throughout the processing facility

To become the successful candidate in this role, you must have a proven demonstrated working history of a minimum of 5 years' experience in a similar red meat senior leadership role.

The role's responsibilities include:

- Lead the Quality Assurance management system with a continuous improvement focus in all processing areas
- Ensure that high standards are maintained and continually improved in the areas of GMP, HACCP, WQA, Ausmeat, MSA
- Ensure that the plants hygienic cleaning program is completed with daily KPI targets exceeded daily
- Handle any customer complaints or corrective actions that may arise ensuring corrective actions are implemented throughout the plant
- Provide leadership and supervision to the companies Meat Inspectors as required
- Maintain and update all internal product specifications documentation
- Complete daily CL and Microbiology testing as required
- Ensure that all daily pre-operational checks and process monitoring documentation is completed daily.
- Actively lead and participate in the companies external and internal audits
- Provide leadership and support to the companies line supervisors in the company's quality management systems
- Participate in key stakeholder weekly meetings and provide detailed reports in line with company requirements
- Provide technical advice to senior line managers when required



The Successful Candidate must possess:

- A minimum of 5 years' experience in a senior leadership role within red meat processing facility, ideally you will also have a formal tertiary qualification in Food Technology.
- An excellent understanding of all food safety regulatory standards with an in depth knowledge GMP, HACCP, WQA, Ausmeat, MSA standards
- Hold certification in both Beef and Sheepmeat specifications
- Excellent understanding of RI index
- The ability to lead and drive best practise team cultures
- Possess excellent oral and written communication skills with the ability to provide detailed reports to key stakeholders on a weekly basis
- Advanced computer skills with a developed skillset with Microsoft office programs

To Apply

To apply for this role please send your resume and covering letter to –

marcb@hardwicks.com.au

or to have a confidential conversation regarding the role please call 03 54 220 485 during standard business hours.