

Oakdale Meat Company Pty Ltd ABN: 39 004 663 094 Ph: 03 97935933 Fax: 03 9792 2779 39-41 Amberley Cres, Dandenong South VIC 3175 PO Box 600, Dandenong VIC 3175

Quality Assurance Manager

- Leading food processing / manufacturing company
- Excellent opportunity for a highly experienced Quality Assurance Manager
- Full time employment opportunity

This is an opportunity to join a well-regarded company in the beef processing industry. Reporting directly to the General Manager of Operations, the focus will be on leading implementation of the quality assurance program and systems, along with further development to the Export Accreditation.

Skills Required -

- A minimum of five (5) years leadership experience in a related role within the food processing industry.
- Must have strong and proven experience in food processing and manufacturing.
- Experience in the improvement of quality frameworks and leading the Production Team's compliance to food safety and quality standards.
- Strong knowledge in Quality Assurance Systems (HACCP, SQF, Export, Food Safety & Quality Management)
- Sound knowledge of all food laws and regulations including audit level experience of HACCP,
 Export and SQF or other Quality and Food Safety Management Systems.
- A true passion for food, and driver of a high-performance culture
- Ensure continual improvement through own and staff actions
- Training and Development of Quality Control
- Preparing reports and conducting investigations on non-conforming products and processes
- In depth knowledge and experience in Quality and Environment Management Systems, Food Safety and overall expert technical knowledge in all relevant fields
- Excellent written and verbal communication skills
- Proficient with Microsoft Office, Outlook, Word, Excel etc. overall advanced computer skills
- Demonstrated ability to implement procedures and corrective actions
- Commitment to continual improvement

Responsibilities -

- Manage the Quality Assurance Systems in HACCP, Export, SQF, Halal, PrimeSafe, Aus-Meat for the Food Safety & Quality Management program.
- Lead, mentor and provide ongoing development to the management team.
- Direct and train staff regarding quality and compliance matters.
- Ensure quality control procedures are achieved.
- Management of Export and SQF Manual.
- Establishing and building relationships with suppliers & customers.
- Assess material risks and apply appropriate Quality Assurance measures.