

Technical Assistant

Foyle Campsie

Closing date 13th December 2024



The Foyle Food Group is one of the largest Red Meat Processing Companies in the UK and Ireland, we are actively seeking applications from individuals keen to take up a technical career within the food processing industry. This is an exciting opportunity to join a well-established food processing Company in the UK and Ireland.

Located at Campsie BT47, the successful candidate will report into the technical manager and be required to conduct quality control checks including temperature and pH of beef carcasses, online inspections of products ensuring compliance in accordance with customer specifications, conducting GMP / housekeeping audits and assisting with preparation for external audits when required.

Essential Criteria:

- Technical or Food Related Qualification OR proven relevant experience
- Understanding of HACCP principles
- Excellent communication skills both verbal and written
- Competent in record keeping
- Motivated with ability to work on own initiative
- Able to solve problems analytically
- Computer literate
- Must be able to start at 6am

Desirable Criteria:

- Foundation certificate in Food Technology
- Previous experience working in the food industry
- Experience of BRC and/or Retailer Audits
- Food hygiene qualification
- Ability to complete quality checks on products throughout the process and ensure that finished product is to customer specification.
- Ability to work under pressure and meet deadlines.
- Good communication skills and ability to collaborate across teams.

Closing date for receipt of applications is Friday 13th December 2024 @ 2pm. The above criteria may be adjusted in order to facilitate shortlisting

Send your CV or contact us for an application form:

Email: campsirecruitment@foylefoodgroup.com

Telephone: 02871860691

Passion. Quality. Respect. Success

Foyle Food Group is committed to equality of opportunity and welcomes applications from all sections of the community.

foylefoodgroup.com