

Lewis pies Site technical manager

Salary: On Application

Lewis pies are a major provider of pastry products and foods, servicing a range of different businesses across the UK through a range of sectors. These include van sales, Wholesale, retail and National contracts. Over the last 5 years the business has undergone significant change with an entirely new management structure. We have a new outlook, approach and direction. Our strength is our agility and our ability to provide complex products switching between strict standards such as meat based, halal and Vegan.

We are prepared for BRC 8 but require a new technical leader who can take us through our Audit in approximately 6 months and build on the "Continuous improvement" culture we have been working on. You will be responsible for a small but expanding team but also play a very hands on role. You will be part of a senior management team and will have a hand in the major decisions within our business.

Key Responsibilities and Accountabilities

- Manage the day to day running of the category including liaison with customers, suppliers, external bodies and all relevant members of staff within the business including senior team.
- Monitor, maintain and improve the product Safety, Quality and Legal information
- to meet departmental objectives and quality standards
- Contribute to the continual development and improvement of the department
- Monitor and control the use of resources on a cost effective basis
- Provide managerial support and coaching for the team and guide their professional development
Liaise closely with all internal teams, such as sales, operations, category managers on all category matters
- Input into design and development of the Technical module of our new software solution.

The Role

- You will manage the Technical function by ensuring compliance with Food Safety Policies and Legislation.
- Manage technical standards across the site to ensure that food safety, legality and quality standards are met at all times.
- To facilitate, assist and advise production department on the implementation of quality and food safety systems so as to ensure that all finished products are manufactured to specified quality standards.
- To manage site audits conducted by customers, statutory bodies, third part audit, internal audits in an efficient and timely manner.
- To ensure that the site is compliant with GMP policy, customer manufacturing standards and BRC / HAB accreditation.
- Manage the introduction of new products into the business from concept to launch.
- To agree customers technical requirements and ensure that there are effective systems in place to control product quality.
- Keep up to date with any legislative changes relating to food and notify relevant stakeholders.
- To monitor the work of the Technical Department to ensure that specified checks, records and audits are being completed as required.
- To lead the site HACCP Team and maintain an effective system of HACCP systems and controls.
- Ensure department KPI's are met and given feedback at management meetings.

Pease contact: w.lewis@lewispies.co.uk with an up to date CV