**Quality Control Executive**

**A little bit about us and the role…**

We are a family-owned business on a mission to be the trusted go-to brand for families looking for fruity drinks and snacks. Our organic ethos is at the heart of everything we do as we believe in working with nature for the benefits it has to our planet and to people. This is a really exciting role for someone that loves to be involved in all areas of production from start to finish, whilst supporting the teams and always complying with legislative guidelines. You will sit in the production team but as we are a small business you will be involved various teams across the business. If you are looking to learn in a growing business, then this role is for you!

The role is full time and is office based at our Pip HQ in Southwest London with indicative hours being 8.30-530. However, you will need to be flexible to travel within Europe to carry out factory audits which will include overnight stays.

Must be eligible to work in the UK.

**Fruity Snapshot**

Audits: Support on technical audits inclusive of allergen, packaging, progress checks with HACCP & company procedures in mind and produce accurate and supportive documentation. Work with the team to put in place corrective actions where necessary.

Monitoring Specifications: Keeping on top of product specifications and ensuring that they are always up to date and compliant.

Query Support: Assist consumer responses with regards to quality and allergen questions. Investigate reported non-conformances and provide solutions to minimise future issues being raised.

Materials: Monitor and improve material usage and support the EPR and plastic tax requirements keeping records and reporting to the finance team

New Line Forms and Portals: Work with the sales team to complete new line forms and technical requirements of onboarding/maintaining QA standards with our distributors and customers

Raw Material and Retention sample monitoring: Ensure consistency across deliveries, specifications and recipes. Monitor and document finished product changes over life. Record keeping and raw material feedback.

Monitor Production Run Yields: Assess production yields against targets

**Skills and Qualifications**

At least 2 years working within a food production team with ideally a third level or degree qualification in a food related subject

Good communication and organisational skills liaising with suppliers, customers and third party teams

Strong knowledge of Quality, Allergen Control & Food Safety standards (HACCP, IFS, BRC)

Understanding of food labelling legislation

Experience of working directly with or for UK food retailers and foodservice an advantage

Excellent communication skills both written and oral

Good working knowledge of Microsoft office suite especially Excel

**About You**

TEAM PLAYER – We are a small team and working together is key to getting tasks done Piptastically

PROBLEM SOLVER - The successful candidate shall have the experience and knowledge to address issues effectively and in compliance with legislative and company policies & procedures.

ATTENTION TO DETAIL - You shall be able to demonstrate compliance with all aspects of product safety and legality.

AGILE – To different needs of the business and the fast-paced environment

COMMUNICATION - Ability to effectively communicate at all levels verbally and written.

**Pip Top Benefits**

* Salary is based on experience from £30,000-35,000
* 25 days annual leave plus bank & public holidays
* Birthday day off
* 1-month paid sabbatical leave after 5 years of service at Pip!
* 2 annual Pip-top days – Days to volunteer, manage ‘lifemin’ or to look after family (these are not holidays but to support the things that are important to you in your life outside of Pip)
* Summer and Christmas team parties
* Wellbeing allowance – contribution to gym membership or private healthcare cover
* Pension contribution
* Free breakfast everyday
* Monthly Juice allowance for home
* Ride to work scheme

**Application Process**

Please send your application to careers@piporganic.com – we will only consider applications that are sent to this address.

We read every application that is sent to ensure everyone has a fair chance. As we are also busy making juice and other organic treats, we may be slow in getting back to you if you are successful in getting to the next stage. If we don’t respond to you, thank you very much for applying to Pip and good luck!

Pip Organic values a diverse team and is an equal opportunity employer.

No recruiters or agencies please