

<b>Job title</b>	Technical Manager - Food
<b>Reference nr.</b>	2203
<b>Location</b>	<a href="#">Italy (North/Central)</a>
<b>Position type</b>	Full-time
<b>Client</b>	Confidential during pre-screening phase
<b>Package</b>	Excellent package plus benefits
<b>Application</b>	Closes on March 31, 2010

### **Company Profile**

Our client is a large food and non-food retailer.

## **Technical Manager – Food**

### **Main objective**

- To facilitate the Direct Supply of Non-Produce Lines (cheese, cooked meats etc.) ensuring that the Retail requirements for Food Safety, Legality and Quality are met.

### **Responsibilities**

- To ensure that all products and sources have a robust due diligence defense and that they are covered by an effective Quality Management System.
- To ensure that all products are covered by a valid Retail Specification and that all products comply with the relevant Retail Technical Policies.
- To work with the Direct Supply Team to ensure that the technical aspects of all Direct Supply take-on projects are correctly managed and that the appropriate risk assessments for the product groups have been performed.
- To work alongside the Retail Technical and Commercial Colleagues to manage the technical aspects of all Direct Supply products from concept through development to launch and ongoing compliance.
- To ensure that the operations are risk assessed for the products that they are going to handle
- To ensure that all relevant stakeholders are fully briefed of new products and to provide suitable training where appropriate.
- To engage and develop support in foreign offices where appropriate.
- To ensure that 1<sup>st</sup> Production Runs are effectively covered.
- To work with Direct Supply sites to exploit opportunities for NPD and provide the necessary technical support to the retail teams in launching new products.
- To ensure that all packaging is fit for purpose and that artwork and pack copy details are correct.
- To ensure that the performance of all Production Sites and Products is effectively monitored in respect of Food Safety, Legality and Quality and that the performance is fed back by means of the retail Scorecard.

### **General**

- Comply with statutory Health & Safety obligations and the companies Health and Safety Policy
- To ensure the best interests of the company are always maintained
- To optimize the use of company resources and comply with the company policy and procedures
- This list is not exhaustive and the job holder will be expected to perform other reasonable tasks in the interest of the job and Company performance
- Authorized financial spend limit as per current document held in Finance.

### **Applicants**

Please submit their cv to [freshproduce@fruit-recruit.com](mailto:freshproduce@fruit-recruit.com)

Please also mention job ref. 2203

### **About Fruit Recruit**

Fruit Recruit is a boutique headhunting company dedicated to companies whose core business is about produce, prepared food and logistics. We cover the whole supply chain "from farm to fork". Most of our clients are medium to large sized companies dedicated to growing, packing, food safety, logistics and retail.