TECHNICAL ASSISTANT

BE PART OF OUR RECIPE FOR SUCCESS

Green Gourmet is a food innovation company creating frozen foodservice products for the Education, Travel and Retail markets. We thrive in solving problems for our customers that others cannot and are growing our business significantly year on year. We are looking for talented individuals to join our team and push our business forward. We positively encourage dynamic working so location and working pattern are completely flexible to achieve both our goals and yours.

Our brand new head office is based in Gloucestershire and acts as a hub for all our employees to collaborate and connect. We work dynamically from the hub or any other location and focus our attention on high performance outputs rather than hours worked. We are a fun place to be with a team who work at a fast pace, trust each other and always deliver.

WHAT YOU’LL BE DOING

We are looking for a tenacious and detail orientated individual to support out Technical function as we continue our journey to £50m turnover in the next 5 years. Key to our success is our ability to manage the quality of our products through our supply partners. This requires clearly defined and communicated specifications, robust policies and procedures in line with relevant food legislation, best practices and third-party standards. You will also work closely with the Innovation function to create accurate product and packaging declarations.

As a key member of the technical team you will be looking for a career in a technical role and have a sound understanding of food legislation. You will also be responsible for managing customer complaints; both responding to customers, conducting the necessary internal investigations, completing internal audits and be the guardian of product data within the business.

THE SKILLS YOU NEED

* A food science or related degree would be advantageous
* Knowledge of food manufacturing processes
* Understanding of food legislation and labelling, nutritional and legal standards
* Demonstrable experiencee of commplaints management.
* Ability to manage specifications and customer portals

OUR KIND OF PEOPLE ARE:

* Food lovers;
* Problem solvers;
* Detail orientated;
* Calm under pressure;
* Organised and efficient;
* Comfotable with routine in a busy environment; and
* Driven to succeed.

WHAT YOU’LL GET IN RETURN:

* 25 days’ annual leave pro rata (excluding bank holidays)
* 2 paid wellbeing days a year when you need to recharge
* Dynamic working for everyone - work where you want to ensure great work/life balance.
* Workplace pension scheme
* Health Cash Plan and Company Sick Pay Scheme
* Free beer from our legendary take-home bar (other beverages available to suit every taste!)
* Unlimited coffee from our barista… or any other hot drink of your choice!
* Social events from charity sky dives to after work drinks if you fancy It.
* An employer who puts people and the planet at the forefront of our thinking
* The excitement of being part of a fast paced, dynamic and successful organisation!