

Role Profile

Job Title: QC - Packhouse
Department: Packhouse/Sliced
Reports To: Packhouse Management

Role Overview

Under the direction of the Packhouse Management, the QC is responsible for food safety, integrity & quality of the products.

Main Duties

- Ensure all routine quality checks for assessing the quality of the products are performed and the results recorded
- Process and Production Inspections
- Ensure all operatives comply with hygiene rules and regulations
- Perform quality audits
- Have a working knowledge of all customer specifications
- Ensure all non-conformances are reported, auctioned and recorded.
- Maintain Health, Safety and Hygiene Standards in accordance with Company Rules and Regulations

Competencies to perform the role

- Have a flexible approach to work
- Be capable of handling multiple priorities in a fast-paced environment
- Strong team player
- Be conscientious with strong attention to detail

Experience and Qualifications

- Proficient level of English
- Previous Quality experience is an advantage but not a requirement

Performing the role in line with the Monaghan Cultural Values:

1. We do the right thing: We use this philosophy to drive every aspect of our business, from product, to process to people
2. Forward Thinking: We think ahead and we think for the long term
3. Down to Earth: We understand the importance of communicating our discoveries in a straightforward way
4. Inspiring: We seek out new ways to excite and inspire each other
5. Egalitarian: We have always been grounded in the belief that everyone is equal. That everyone deserves an equal chance to speak, be heard and make an impact