

We are recruiting for...

At TSC Foods we pride ourselves on being at the cutting edge of chilled and frozen product development and manufacturing. We produce soups and sauces for retailers, restaurants and food outlets and also other food manufacturers. We supply all major supermarkets and many well-known pubs and restaurants.

The full product life cycle takes place at the Scunthorpe site from prepping the ingredients, cooking the product, packing it securely before finally being boxed up ready for dispatch from our warehouse.

We strive to ensure our products exceed customer expectations. This is only achieved through our people, who are passionate about making high quality products.

We are recruiting for the following:

Quality Assessor Nights: The job purpose is to deliver QA technical input, support, and decision making to all aspects of the business and to ensure that standards of product safety, quality, and legality are maintained.

QA Coordinator: A Shift QA Coordinator will coordinate the activity of Shift QAs which will include coordinating information and paperwork, in house swabbing, sending samples for resting to external laboratories and interpreting results in house.

Production Planner: As a production planner you are responsible for: Production planning and scheduling a range of products, maintaining appropriate stock levels, managing and interrogating data received from manufacturing, customers, and the commercial team and working with Operations on how to avoid PDPs (potential delivery problems) and maximise output.

Area Leader Site 2: You will be directly responsible for ensuring the department operates efficiently and safely. The successful candidate will liaise with the Warehouse Operations Manager to maintain and control all aspects of the function, including the Intake & Dispatch functions, Stock Control, Health and Safety, staffing, communication, hygiene, quality and customer service.

Hygiene Supervisor Nights: As a Hygiene Supervisor you will be responsible for ensuring all cleaning staff work in a safe and efficient manner and that all cleaning tasks are carried out in a safe and efficient manner. Ensuring that all relevant documentation and verification paperwork is completed and that cleaning standards are inspected and maintained to the highest standard. You will also work with the Hygiene Manager in ensuring cleaning procedures are in place and updated as and when required.

You can apply online by visiting www.tscfoods.com/careers or can request an application form by emailing recruitment@tscfoods.com or calling 07469 155561.