**ROLE PROFILE**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Role Title** | | Lab Technician | **Location** | Wellpark | |
| **Business Unit** | | Manufacturing | **Job Family** | Manufacturing | |
| **Reports to Role Title** | | Quality Manager | **Sub Family** | Quality | |
| **No.Direct Reports** | | 0 | **Channel** |  | |
| **No.Locations** | | 1 | **Financial** |  | |
| **Business Unit Respons.** | |  | **Other** |  | |
| **PURPOSE** | | | | | |
| To undertake daily/weekly/monthly tasks in order for the Quality Department to meet KPI requirements for cost, quality, service and behaviours through agreed ways of working. | | | | | |
| **CORE ACCOUNTABILITIES** | | | | | |
| **Main characteristics:**  The job requires the consistent execution of routine tasks (daily/weekly/monthly)   * Within agreed ways of working * To agreed timescales * With attention to detail * As part of a team * Mobility around a wide area of the brewery * Light manual activities * **Food safety and quality culture advocate, led by example and promotion of a culture whereby food safety, authenticity, legality, and quality are everyone’s responsibility** * Comply with Statutory & Legal requirements * Comply with Safety, Health & Environment requirements * Comply with any appropriate production or food safety regulations as defined by policy or legislation eg HACCP * Undertake activities to ensure the department meets all of it’s KPI Targets. These will include * Routine analysis eg OG/ABV, WAL, Colour pH, N2, TPP, VDK, Nibem, BU, Iso/Tetra, Glycol, Haze/HFT, SO2, Water checks * Routine Micro eg Drips, Kegs, Process samples * Instrument calibration eg Alcolyser, Rapitec, Spectrophotometer, DMA, DO2/CO2/N2 meters * Interpretation of results/problem solving * Participate in audits eg Pack Quality, Process Audit Checks, HACCP audits * Housekeeping eg 5S, goods intake, parcel despatch * Other duties as appropriate * Undertake training for new skills & tasks as required * Attend Meetings & Briefings as necessary * Comply with all documentation and transaction requirements * Ensure that all internal & external customer requirements are met * **Remain up to date with emerging issues, legislation, and good practice** | | | | | |
| **CONTACTS/ KEY RELATIONSHIPS & NATURE OF INFLUENCE** | | | | | |
| * Departmental Manager * First Line Managers * Process Engineers * Team Members from Internal depts * Local Shop Stewards * Occupational Health Advisor | | | | | |
|  | | | | | |
|  | **KNOWLEDGE/ EXPERIENCE/ SKILLS** | | | |  |
| **Education**   * HNC or equivalent in Science subject * Brewing Foundation an advantage   **Experience**   * Experience in a brewery or food-manufacturing lab   **Technical competencies:** (Job related)   * Able to carry out scientific analysis of samples * All operational training to be able to do the role is provided | | | | | |
| **PROFESSIONAL QUALIFICATIONS & EDUCATION** | | | | | |
|  | | | | | |
|  | **TECHNICAL/ BEHAVIOURAL/ PERSONAL COMPETENCIES** | | | |  |
|  | | | | | |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Job Code** |  | **Reward Level** |  | **TW Grade** |  |
| **Salary**  **Survey Ref** |  | **Career Level** |  | **Date Created** |  |
| **Salary Min** |  | **Salary Mid** |  | **Salary Max** |  |

Back Office Use only