



Job Title:	Senior Food Technologist
Unit/School:	ZERO2FIVE Food Industry Centre, Cardiff School of Sport and Health Science
Grade:	7 A/B
HERA:	CSHS122

Core purpose of role

Responsibility for the development and delivery of 'best in class' food manufacturing technical expertise, to support the Welsh food industry sector and supply chain via WG funded projects and the UK Food industry and stakeholders via commercial/other ZERO2FIVE mechanisms. This will be realised through the progressive management of the highly motivated Food industry Centre Technologists and work placements.

Key responsibilities and contributions

1. Responsibility for the supervision and monitoring of the design, development and manufacture of new products, processes and systems for micro, SMEs and large organisations in line with current legislation and quality standards, undertake and or support project research as required to complete the project innovation.
2. Support for scoping, management and delivering funded and commercial projects, including verification to ensure outputs are in line with FIC and Welsh Government requirements as applicable. This may include working with other university teams.
3. Undertake 'best in class' project research, management and implementation as required to complete the bespoke projects.
4. Responsibility for undertaking Technical projects within industry, including gap analysis against a Technical standard, internal audits and verification activities at a company and agree action plans for continuous improvement in order to meet the technical objectives of the business.
5. Responsibility for the collation and presentation of project findings, data, insight and research to the Technical Managers and stakeholders as appropriate.
6. Responsibility for the management of specific technical elements of ZERO2FIVE budget, resource planning and project delivery.
7. Responsibility for supporting the recruitment and interview and selection process of appropriate members of staff, in line with Cardiff Metropolitan University policies..
8. Support the development of technologists on site and in industry to include mentoring and peer review activities.



9. Deputise for members of the senior technical team as required, e.g. Technical Managers and undertake other duties commensurate with grade, skills and abilities as required.
10. Responsibility for the development and delivery of technical training / mentoring sessions and webinars for internal staff, Food Innovation Wales and external companies as required, for both funded and commercial activity.
11. The role holder will be required to travel to clients on a daily basis, travel to conferences and meetings globally as required to promote ZERO2FIVE activity and disseminate technical information.
12. Responsibility for providing the initial contact with food and drink manufacturers to introduce the ZERO2FIVE as a technical service provider to the industry. Identify and deliver support for new commercial opportunities for the ZERO2FIVE and liaise with the Technical Managers.
13. Network and meet with senior managers in an industrial setting to support the delivery of technical strategies and projects as required.

Person specification

Essential qualifications / Professional memberships

1. Degree in an appropriate, relevant science discipline (2:2 or above) (e.g. Food Science or Food Technology) or equivalent qualification.
2. Level 3 HACCP & Level 3 Food Safety in manufacturing and demonstrable experience of implementing HACCP in a working manufacturing environment.
3. Lead auditor / internal auditor qualification, or demonstrable equivalent industry experience in auditing practices.

Essential experience, knowledge and skills

1. Relevant previous experience in the food manufacturing industry in the field of technical, process or quality systems and compliance management.
2. Experience of managing technical/compliance areas of the food industry.
3. Experience of managing part or the whole of BRCGS /QMS compliant technical systems and development and implementation of HACCP
4. Experience of leading, managing and developing a team.
5. Working knowledge of current UK / EU legislation in the Food and Drinks sector.
6. Working Knowledge of the food processing sector in at least 3 product categories.



7. Working knowledge of 2nd and 3rd party quality management systems requirements and technical food safety codes of practice.
8. Working knowledge of implementing and reviewing Food Safety Accreditation and certification schemes including BRCGS Food and SALSA.
9. Working knowledge of retailer technical systems in UK.
10. Working knowledge of new product development systems and processes.
11. Working knowledge of the review and implementation of microbiological criteria of foodstuffs and product safety characterisation to determine product safety and shelf-life.
12. Supply chain knowledge From Agriculture to Retail in UK.

Desirable

1. Experience in working within the meat, dairy, further processes foods sector, with some analytical training in laboratories, microbiology, food chemistry and statistics.
2. Ability to relate to a variety of professionals, stakeholders including Government officials, and food manufacturing personnel in a multi-cultural environment.
3. Project acquisition and understanding of project documentation systems in the public or private sector and writing project proposals, financial planning support and bids

Welsh skill requirements

Welsh is essential to our students and staff and is a key part of our provision and services. For every position at Cardiff Met, proficiency in Welsh language is either essential or desirable. You can find information about the levels by viewing our booklet: [Welsh language skills levels](#). If a skill is listed as essential in the table below, please ensure you demonstrate this in your online application form.

Language level and general descriptor	Listening	Reading	Speaking	Writing
A1 – Beginner Can understand and use familiar everyday expressions and very basic phrases in Welsh.	Desirable	Desirable	Desirable	Desirable
A2 - Basic user Can deal with simple, straightforward information and communicate in basic Welsh.				
B1 - Intermediate user				



Can communicate, to a limited level, in Welsh about things that are familiar and/or work related.				
B2 - Upper intermediate user Can express myself in Welsh on a range of topics and understand most of a conversation with a native speaker.				
C1 - Fluent user Can communicate fluently in Welsh.				
C2 - Master user Can communicate fluently on complex and specialist matters in Welsh.				

Disclosure & Barring Service requirements

This post does not require a DBS check.

Supporting information

The University is a dynamic organisation and changes may be required from time to time. This job description and person specification is not intended to be exhaustive.

The University is committed to the highest ethical and professional standards of conduct. Therefore, all employees are expected to have due regard for the impact of their personal behaviour and conduct on the University, students, colleagues, business stakeholders and our community. Each employee must demonstrate adherence to our Code of Professional Conduct. In addition, all employees should have particular regard for their responsibilities under Cardiff Metropolitan University’s policies and procedures.

Food Industry Centre
Cardiff Metropolitan University



Canolfan Diwydiant Bwyd
Prifysgol Metropolitan Caerdydd