



Technical Systems Coordinator

The Opportunity:

We are currently seeking a Technical Systems Coordinator at Harvey Beef. Reporting to the Technical Manager, this position will oversee the HACCP management system and aspects of the Quality Assurance program.

Key Tasks and Responsibilities of this Role include:

- Coordinate and participate in the development of HACCP plans and pre-requisite programs
- Maintain and update facility HACCP system to ensure compliance with existing or changing regulatory requirements
- Perform annual reassessment and validation of HACCP system
- Compiling reports for management review
- Develop new programs for customer and market access
- Update and maintain the company Approved Arrangement
- Perform on site & record monitoring and / or verification as per HACCP System
- Perform internal and external audits
- Assist in the day to day running of the Technical Department
- Prepare and chair Management review meetings
- General Quality Control and Technical duties
- Must be available for shift work and weekend work

Desirable Qualifications and Experience Include:

- HACCP Trained
- Qualification in Food Science
- Proficient in Microsoft applications
- Experience in implementing and maintaining HACCP plans and Pre- Requisite Programs
- Auditing experience

Working towards any of the following will be highly regarded:

- Certificate II or III in Meat/Food Processing
- Certificate III or IV Quality Assurance
- AUS-MEAT Standards Officer: Slaughter floor/Offal Room/Boning Room
- MSA specifications - 1 to 6
- Allergen Management for food manufactures and allergen labelling VITAL 2 Tool

Apply Now:

To apply for this opportunity, send your CV and Cover Letter to harveybeef.recruitment@harvestroad.com or apply through [SEEK](#)

All applications are confidential, and Harvey Beef is proud to be an equal opportunity employer