

<b>Recruteur</b>	
<b>Référence</b>	22D1658912159
<b>Titre de l'offre</b>	Ingénieur qualité vendor
<b>Description de la mission</b>	As Quality Vendor Engineer you are responsible for our vendor management system. You maintain successful relationships with all levels and departments in our Belgium Operations to establish a highly standard and structured Quality Assurance System based on our Puratos Q-Standards and Q-Policy.

band: A

You contribute to the main objectives of the Quality Assurance approach:

Ensure the food safety of the products  
 Ensure a service level to guarantee customer satisfaction  
 Control and minimize the cost of Non-Quality  
 Advising operational and other departments with requested or spontaneous advice on Quality related subjects.  
 You will join our Beops center of Excellence team in Puratos Groot-Bijgaarden, where we manufacture ingredients for our bakery and pâtisserie customers.

Key Accountabilities?

You take the lead in the coordination of the vendor quality assurance process for our manufacturing plant in Groot-Bijgaarden.  
 You manage as vendor gatekeeper the Raw Material and Primary Packaging approval flow.  
 You ensure also Chemicals approval, Services approval, Supplier Evaluation and approval and execute Supplier Audits.  
 You execute Raw Material Risk Assessment - Food Fraud.  
 You take the lead in the development and maintenance of the Raw Material Monitoring plan.  
 You edit and implement the concerned procedures and approval flows.  
 You manage the required documentation for religious and commercial claims (Kosher, Halal, UTZ/RFA, RSPO, BIO, etc...).  
 You assist the QC Manager, Purchasing and other departments in using the results of the Raw Material Risk Analysis in inspection plans and supplier agreements.  
 You assist the Quality Manager in managing Raw Material related crisis's.  
 You schedule and perform audits at relevant suppliers and copackers.  
 You coordinate and manage vendor quality complaints.  
 You create awareness in the factory on vendor quality.  
 You guarantee the compliance with applicable laws and international standards regarding food safety: safety, working conditions, Hazard Analysis and Critical Control Points (HACCP), Prerequisite Programs (PRP), British Retail Consortium (BRC), Food and Drug Administration (FDA), Halal, Kosher, allergens,....

Why would you join Puratos?

You will join a stable family business that has become an international market leader. You will be welcomed in a dynamic work environment where passion for innovation, team spirit and continuous improvement are part of our main priorities. You can expect to have a fascinating and varied job in an atmosphere with open communication, where personal development is strongly encouraged through ownership, coaching and training. You can count on a competitive salary package with attractive benefits such as:

meal vouchers (8€/day)

	free group, dental and hospitalization insurance
	13th and 14th month pay
	Company car
	Watch our corporate movie and feel the Puratos Magic:
	<a href="https://www.youtube.com/watch?v=XNRsBzuRINI">https://www.youtube.com/watch?v=XNRsBzuRINI</a>
<b>Type de contrat</b>	CDI
<b>Télétravail</b>	Non spécifié
<b>Client</b>	PURATOS
<b>Description de la société</b>	Who are we?  Puratos is a growing, international, Belgian family business with a team of more than 9000 employees worldwide. Since 1919, we have been developing, producing and distributing innovative ingredients for the bakery, patisserie and chocolate sectors and helping our customers to be successful. We are committed to the health and well-being of people and protecting the planet.  Are you looking for the right recipe for your career? Choose Puratos, a Top Employer in Belgium.
<b>Localisation</b>	Bruxelles
<b>Pays</b>	Array
<b>Description du profil</b>	Who are we looking for?  You have a master's degree as a Bio engineer, Bio sciences or other scientific orientation equivalent by experience. You preferably have 5 years' experience within a quality department in an production environment. You have a certification in HACCP, Internal audit, ... is an advantage. You are able to work autonomously and under pressure, setting priorities and with a solution focus You also like working in team, with colleagues over different departments and with external stakeholders You speak and write fluently English. You have good knowledge of Dutch and/or French.
<b>Expérience</b>	3/5 ans
<b>Profil</b>	Ingénieur Qualité
<b>Secteur</b>	Boulangerie/Pâtisserie/Biscuiterie
<b>Langue</b>	Français