



Product Technologist

We're looking for a Product Technologist to join our product team. At PROPER, the product team are the tastemakers, creators and gatekeepers of all things product, who ensure our Done Properly ethos is embodied within our snacks. As an incredibly busy team of six, we are excited to offer a role to a fledgling technical enthusiast, who's looking to broaden their experience within a rapidly expanding business.

The person:

This person will have a high degree of initiative and drive, keen to further their experience working in the Food Industry! They will be eager to learn, open to challenge and looking to apply their experience with relevance to our business. Within the technical arm of our product team, we're looking for someone with not only a passion for food, but a natural intrigue to delve into the detail of 'why' in order to make our products the best they can possibly be.

The role:

You will be responsible for supporting the quality and compliancy of our product range, with specific ownership of quality improvement projects. You will need to balance input into strategic projects with routine technical tasks, keeping to the beat of technical activity.

Your responsibilities:

- Manage quality improvement projects with suppliers to drive superior quality in market.
- Initiate and lead the investigation of consumer complaints with suppliers, including the implementation of both corrective and preventative actions.
- Conduct site technical assessments of key suppliers; ensuring accurate documentation and the close out of non-conformances raised to the required standard.
- Manage the analytical testing process, linking with external laboratory partners for timely and accurate results.
- Lead the technical execution of core NPD projects, to include specification creation, artwork approval, implementation of quality standards and first production assessments.

Requirements:

- 1 – 2 years industry experience in a quality / technical role

- BSc in Food Science / Food Technology / Food Manufacturing / Chemical Engineering, at a minimum 2.1 grade
- A working knowledge of Quality & Food Safety standards (HACCP, GMP, ISO) as well as BRC
- Computer literate (Microsoft Office), with particular skill in Excel
- Excellent communication skills, with the ability to be concise in writing trial / practical reports
- Able to demonstrate an awareness of current health and nutrition issues in the UK

About PROPER:

Cassandra and Ryan launched PROPER eight years ago, cold-calling and packing boxes of popcorn from their living room. Since then, we've grown into one of the fastest growing independent businesses in Europe and the number one premium popcorn brand in the UK. Our passionate team continue to have even bigger and better global ambitions, so there couldn't be a better time to join this incredibly dynamic and creative company.

This year, we were awarded the "Best Brand to Work For" by Creative Pool. Our canal-side office is home to our team of 45 and several other ambitious start-ups. A 10-minute walk from Angel and Old Street, we have an in-house chef who makes us breakfast and lunch and you'll get unlimited holiday after 2 years at the company. Goes without saying you'll have an unlimited supply of popcorn as well!

If this sounds like the role and team for you, please send a short covering letter and your CV to brooke@propercorn.com.

