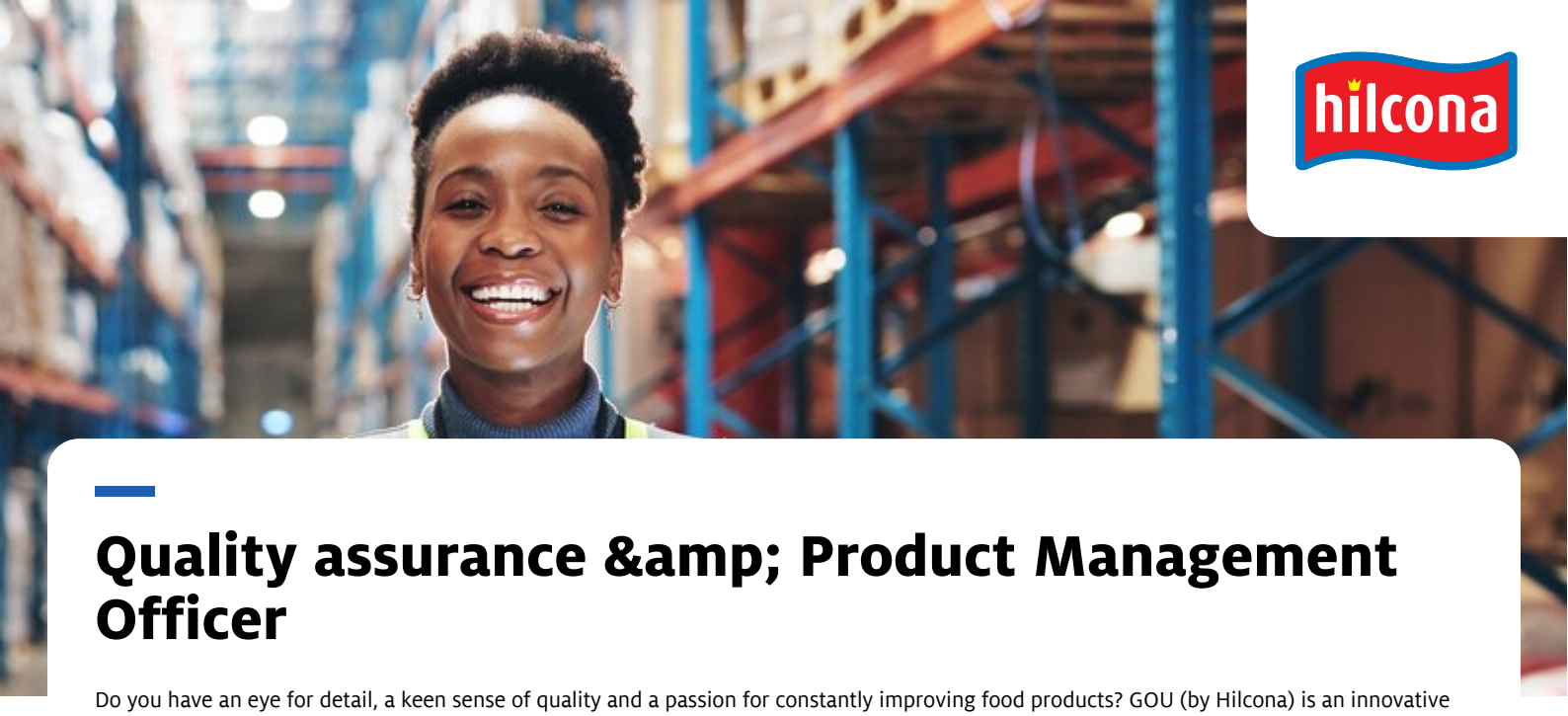


Quality assurance & Product Management Officer

Do you have an eye for detail, a keen sense of quality and a passion for constantly improving food products? GOU (by Hilcona) is an innovative manufacturer of ultra-fresh food products based in Schlieren, Canton of Zurich, where the manufacture of high-quality daily specialities takes place every day with great dedication and artisanal expertise. We are looking for a person of integrity and decisiveness to join us as a Quality assurance and Product Management Officer, to start immediately or by agreement. In this varied role, you will ensure compliance with our standards in product safety, quality and legal requirements, and contribute your specialist knowledge to the development of new products. You will coordinate projects, evaluate new raw materials and maintain contact with our suppliers. With us, you will take on responsibility and play an active role in shaping the quality and further development of our products.

Hilcona Gourmet S.A.
Ifangstrasse 9
8952 Schlieren

Contract type	Permanent
Workload	80% - 100%
Start of employment	as of now
Language	German
Working time model	Flexitime

Do you have any questions?



Petra Hämmerle
HR specialist
+41 81 300 63 71

Apply online

You can find all the details online as well as the opportunity to apply directly.

Your tasks

- Taking microbiological samples, carrying out environmental monitoring and conducting sensory assessments of products for sale as part of best-before-date tastings
- Conducting internal process audits, site inspections and hygiene checks
- Training and raising awareness amongst staff in the areas of quality, hygiene and food safety
- Processing internal error reports and complaints, carrying out root cause analyses and implementing improvement measures
- Sourcing and evaluating new raw materials in accordance with the requirements profile
- Reviewing and maintaining specifications and product master data
- Supporting and collaborating with the development team on innovations
- Supporting the launch of new products

What you bring with you

- A completed qualification in the food industry, such as a Food Technician (HF) qualification, ideally with further training in Quality assurance or a similar field
- A strong interest in food, its composition and applications
- Experience in QA/QM within a food processing plant
- Experience in project management, as well as an independent and structured approach to work
- Very good written and spoken German; knowledge of English and French would be an advantage
- A strong sense of responsibility, attention to detail and excellent communication skills
- Proficiency in MS Office (particularly Excel); experience with ERP systems would be an advantage

What we offer

Work-life balance
We offer at least 25 vacation days.

Mobility
Benefit from convenient public transport connections, ample free parking and reimbursement of your travel expenses for business trips – for sustainable and carefree travelling.

Professional development opportunities
Expand your knowledge with extensive training programmes, high-quality courses at the Coop Training Centre and a wide range of personal development opportunities such as mentoring and coaching.

Company events
Experience unforgettable moments at our company events – celebrate and socialise together!