



Group Quality Specialist



Royal Zeelandia Group (www.zeelandia.com) is a global leader in bakery ingredients with 3,500 employees worldwide, headquartered in Zierikzee, The Netherlands. Founded in 1900 by the Doeleman family, Zeelandia has over 125 years of experience with operations in 27 countries and sales in about 100 countries. Zeelandia has a collaborative, results-oriented and entrepreneurial culture, open to change and development. Together with customers ranging from industrial to small and mid-sized bakeries, they explore the world of bakery. Quality and food safety are essential throughout Zeelandia's international organization. To further harmonize and strengthen quality standards and processes across the group, we are looking for a Group Quality Specialist. The position is offered for a two-year period, as the current specialist will temporarily move to another internal project. Combining quality expertise with strong stakeholder management, you will develop and improve group-wide standards and support local organizations in translating these into effective practices. This role offers autonomy and room for initiative in an international environment. You know how to connect and engage stakeholders across countries while respecting local cultures and ways of working, bringing Zeelandia's core values to life: Inventive, Courageous, Ambitious, Involved and Responsible.

Connecting and improving quality across Zeelandia



Function

- Responsible for improving and harmonizing Food Safety & Quality processes across Zeelandia by identifying best practices and translating them into practical group-wide ways of working
- Develop practical processes and tools for key quality topics, including allergen management and quality control, helping reduce rework across local organizations
- Connect with QA teams mainly across Europe to understand current practices, share knowledge and support the implementation of common standards and solutions
- Support the development and implementation of quality systems and applications, ensuring they work effectively in day-to-day practice
- Monitor quality performance, trends and complaints and translate insights and customer quality requirements into practical improvements and preventive actions
- Strengthen Supplier Quality Management through supplier qualification, performance monitoring and audits
- Work within the Corporate QESHR team and report to the Group QA/QC Manager.

Profile

- Bachelor's or master's degree in Food Technology, Food Safety, Food Quality Management or a related field
- Experience in Food Safety and/or Quality; experience within a food production environment is a strong advantage
- Practical understanding of Food Safety & Quality Management Systems such as HACCP and FSSC 22000; knowledge of allergen management is a plus
- Experience with supplier audits and/or implementing quality systems, processes or software applications would be valuable
- Strong communicator and natural connector who enjoys building relationships, sharing knowledge and creating support for new ideas and ways of working.
- Able to connect and engage with international stakeholders and comfortable working across different countries, cultures and perspectives
- Fluent in English, willing to travel internationally and regularly work onsite from Zierikzee
- Personal characteristics: proactive, analytical, structured, pragmatic, hands-on, result-oriented and comfortable managing projects independently.

Respond to

If you are interested in this position, please contact Harmen van Essen, telephone: +31 (0)317-468686 / +31 (0)6-47835354 or apply through our website www.dupp.nl or e-mail your written application to info@dupp.nl.

Royal Zeelandia Group selected DUPP for this vacancy as the only partner in the recruitment process.



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