

Role Profile

Job Title: QC Supervisor
Department: Quality department
Reports To: QA manager
Ref: Ref-333, V1 – 17 July 2025

Role Overview

To be responsible for promoting quality ethos, establishing and protecting the quality standards throughout the Company.

Main duties as follows:

- Responsible for maintaining and monitoring the company quality systems and procedures, by helping with completing scheduled trackabilities and scheduled chemical and micro samples
- Ensuring that all quality controls, in respect of raw materials, process flow, finished products, materials, packaging, hygiene and environmental matters are strictly adhered to and are produced to high quality standards
- Responsible for managing the Quality Control Personnel and support them in production
- Implement and monitor hygiene practices throughout the site
- Preparing for, conducting customer visits and help complete traceability for third party audits to for example BRC and Bord Bia
- Monitoring performance of QC team with regards to quality issues/ warnings and rejections – continually striving to increase customer satisfaction with our product.
- Supporting QA supervisor with glass and plastic register
- Responsible for quality of product packed during their shift and helping update/maintain checkweigher settings - liaising with the duty manager when issues occur.
- Reporting any quality, food safety or food legality issues immediately to QA Manager on duty.
- Training new quality control staff.
- Focus on label procedures conducted within the Packhouse. All QCs and production people must follow protocol and failure to do so must be reported immediately to QA Manager.
- Any other duties requested from them by the QA Manager.

Competencies to perform the role

- Have good computer and report writing skills
- Be a strong communicator in written and verbal presentation
- Be results driven and systems orientated
- Have strength of mind and determination
- Be organised and efficient and be able to work to tight deadlines
- Be proactive and methodical in your approach to work
- Working knowledge of the Food Industry would be an advantage

Education / Work Experience:

- Have a third level qualification in a related discipline.
- Have at least 1 year proven management/supervisory experience

Performing the role in line with the Monaghan Cultural Values:

1. We do the right thing: We use this philosophy to drive every aspect of our business, from product, to process to people
2. Forward Thinking: We think ahead and we think for the long term
3. Down to Earth: We understand the importance of communicating our discoveries in a straightforward way
4. Inspiring: We seek out new ways to excite and inspire each other
5. Egalitarian: We have always been grounded in the belief that everyone is equal. That everyone deserves an equal chance to speak, be heard and make an impact