

## **QA Manager**

**Location:** Waddinxveen, The Netherlands

**Employment:** Part-time or Full-time

### **About TFC Holland**

TFC Holland is an international specialist in the import, ripening, packaging, and distribution of fresh fruit and vegetables. Quality, food safety, and continuous improvement are at the heart of everything we do. To strengthen our team, we are looking for an experienced and proactive QA Manager.

### **Your Role**

As QA Manager, you will be responsible for the overall Quality Management System (QMS) within TFC Holland. You will ensure that our organization demonstrably complies with all relevant legislation, customer requirements, and certification standards.

You will translate legal requirements, industry standards, and customer expectations into practical processes and procedures that support our daily operations. In this role, you will maintain a visible presence on the shop floor and work closely with Production, Logistics, QC, Sales, Procurement, and Planning.

### **What Will You Do?**

#### **Quality Management & Compliance**

- Manage, maintain, and continuously improve the Quality Management System.
- Update procedures, work instructions, and quality records.
- Translate changes in legislation, certification requirements, and customer specifications into operational processes.
- Initiate and lead quality and food safety improvement projects.

#### **Certifications & Audits**

Responsible for maintaining and managing certifications, including:

- IFS Food / IFS Broker
- HACCP, VACCP, and TACCP
- SKAL Organic Certification
- Fairtrade
- GlobalG.A.P. Chain of Custody

Additionally, you will:

- Coordinate internal and external audits.
- Liaise with certification bodies and auditors.
- Manage customer portals and compliance platforms such as Agriplace.
- Monitor and follow up on corrective and preventive actions.

### **Customers, Suppliers & Legislation**

- Ensure compliance with relevant legislation and industry requirements.
- Advise management on quality and food safety risks.
- Maintain relationships with customers, suppliers, certification bodies, and regulatory authorities.
- Manage product specifications and customer requirements.

### **Leadership & Quality Culture**

- Provide functional leadership for QA/QC activities.
- Deliver training on quality, hygiene, and food safety.
- Promote quality awareness throughout the organization.
- Support managers and supervisors in maintaining quality standards and food safety compliance.

### **Complaints & Continuous Improvement**

- Manage customer complaints and non-conformities.
- Conduct root cause analyses and implement corrective actions.
- Coordinate product recalls and crisis management activities.
- Report quality performance, risks, and improvement opportunities to management.

### **What Do You Bring?**

- Bachelor's or Master's degree level, or equivalent working and thinking level.
- Minimum of 5 years of relevant QA experience, preferably within fresh produce, food, or FMCG.
- Strong knowledge of IFS, HACCP, VACCP, TACCP, and relevant food legislation.
- Experience with audits, certifications, and quality management systems.
- Excellent communication and stakeholder management skills.

- Analytical, independent, and pragmatic mindset.
- Good command of both Dutch and English, spoken and written.

### **What Do We Offer?**

- A key position within a growing international fresh produce organization.
- A high level of responsibility and autonomy.
- Direct impact on quality, food safety, and organizational development.
- A competitive salary based on experience and qualifications.
- Attractive secondary employment benefits.
- Opportunities for training, development, and career growth.

### **Interested?**

Are you the quality professional who can combine quality and food safety expertise with a practical, hands-on approach? We would love to hear from you.

Please send your CV and motivation letter to [careers@tfc-holland.nl](mailto:careers@tfc-holland.nl) and discover the opportunities at TFC Holland.