

Vacancy: QC Coordinator Fresh Produce (AGF)

Location: Waddinxveen, The Netherlands

Hours: 32 - 40 hours per week

Are you an experienced quality professional within the fresh produce industry and do you know how to combine quality control with day-to-day coordination? Then we would like to meet you.

At TFC Holland, you will work with some of the finest tropical fruits and vegetables sourced from around the world. As QC Coordinator, you will be responsible for coordinating daily quality control activities and ensuring that our products meet the highest quality and food safety standards.

What will you do?

As QC Coordinator, you will be the link between Operations, QC, and QA. You will oversee daily quality control processes and support the QC team in carrying out inspections and quality-related activities.

Your responsibilities include:

- Coordinating daily quality inspections of incoming and outgoing products;
- Supervising and supporting Quality Controllers and Inspectors;
- Preparing and reviewing inspection reports;
- Identifying, reporting, and following up on quality deviations;
- Monitoring product quality during receiving, storage, ripening, and dispatch;
- Supporting complaint investigations and corrective actions;
- Ensuring accurate quality registrations and reporting;
- Acting as the first point of contact for operational quality-related matters;
- Working closely with Procurement, Sales, Production, Ripening, and Logistics teams;
- Supporting the QA Manager during audits, certification processes, and improvement projects.

What are we looking for?

- Proven experience within the fresh produce (AGF) industry;
- Knowledge of tropical fruits and vegetables;
- MBO+ / vocational college level or Bachelor's degree level;

- Minimum of 3 years of experience in a quality-related position within fresh produce or food manufacturing;
- Experience in coordinating or guiding team members is considered an advantage;
- Knowledge of food safety and quality systems such as HACCP;
- Good command of both Dutch and English, spoken and written;
- Strong organizational and communication skills;
- Proactive, accurate, and hands-on attitude;
- Ability to prioritize and maintain overview in a dynamic environment;
- Inspection certificates/modules (P9, P10, P11, P13, P14 and/or P16) are considered a strong advantage.

What do we offer?

- A responsible position within a growing international fresh produce organization;
- A dynamic working environment with short communication lines;
- Plenty of room for initiative, development, and professional growth;
- A competitive salary based on knowledge and experience;
- Attractive secondary employment benefits;
- Opportunities for further training and career advancement;
- A motivated and committed team of colleagues.

Interested?

Please send your CV and motivation letter to careers@tfcholland.nl, mentioning QC Coordinator in the subject line.

Do you have any questions about the position? Please contact us at +31 (0)174 525700.

We look forward to receiving your application!