



External Job Advert

Quality Assurance Coordinator

Location: Timothy Taylor's, Keighley, West Yorkshire

An exciting opportunity to join one of Britain's most respected and award-winning, independent breweries, where tradition, integrity and quality still take centre stage.

Why join Timothy Taylor's?

At Timothy Taylor's, we don't just brew beer – we brew legacy. Still family-owned and proudly independent since 1858, we've built a reputation for doing things the right way, not the easy way. That goes for our people too.

We're now looking for a dependable and detail-orientated Quality Assurance Coordinator to join our Quality team. If you take pride in delivering exceptional quality, enjoy working in a hands-on role, and want to represent one of the most respected breweries in the country, this could be the job for you.

The role: Quality Assurance Coordinator

As a Quality Assurance Coordinator, you'll support the Quality Assurance Manager in maintaining and continuously improving the brewery's quality and food safety management systems. The role ensures compliance with BRCGS, legal and customer requirements and supports the delivery of safe, legal, authentic products of consistent quality.

Key responsibilities:

- Coordinate and support the maintenance and implementation of the BRCGS Food Safety Standard, BFBI and Vegan certification requirements.
- Monitor and verify Good Manufacturing Practices (GMPs) across brewing, racking and distribution operations.
- Review production and quality records for accuracy, completeness and compliance.
- Place products on hold or initiate corrective action where food safety, legality or quality standards are not met.
- Maintain accurate and up-to-date quality records in line with, site, legal and BRCGS requirements.
- Maintain document control systems, including SOPs, work instructions and associated records.
- Ensure traceability records are complete and support mass balance exercises.
- Conduct or support hygiene inspections and ensure follow-up actions are completed.
- Support the investigation of non-conformances, including root cause analysis and implementation of corrective and preventative actions.
- Maintain calibration records and coordinate calibration of critical equipment.
- Manage and maintain pest control requirements with the pest contractor.

- Support supplier approval and ongoing supplier monitoring activities.
- Review Certificates of Analysis (COAs) and raw material specifications.
- Support the delivery of food safety hygiene, and quality training for brewery and distribution staff.
- Promote and embed a strong food safety culture across the brewery, ensuring all employees understand their role in maintaining product safety and quality.
- Provide cover for agreed aspects of the Quality Assurance Manager role during periods of absence or annual leave.

What makes this role rewarding?

You'll have direct and meaningful impact on upholding regulatory and BRCGS standards, helping ensure products are safe, compliant and consistently meet quality and customer expectations.

Who we are looking for

We would like someone who:

Essential:

- Experience in a food or drink manufacturing quality role
- Experience working within a BRCGS-certified site or equivalent food safety standard
- HACCP trained
- Food Safety qualification

Desirable:

- Brewing or wider beverage industry experience
- Internal auditing training or audit experience
- TACCP / VACCP training
- Experience of non-conformance management

Key Competencies and Skills

- Strong attention to detail and accuracy
- Methodical and organised approach to work
- Ability to manage and prioritise workload in a fast-paced environment
- Confident communicator, able to work effectively across departments
- Ability to challenge non-compliance constructively
- Problem-solving skills and ability to support root cause investigations
- Good understanding of food safety, hygiene and quality principles
- Proactive and continuous improvement mindset

Our culture

At Timothy Taylor's, we believe in quality – not just in our products, but in our people and how we work. We are professional but down-to-earth, structured but friendly. We don't believe in unnecessary bureaucracy, but we do believe in doing things properly – with integrity, precision, and pride.

What we offer

We believe great work deserves great rewards. As part of the Timothy Taylor's team, you'll enjoy a comprehensive benefits package designed to support your wellbeing, work-life balance and long-term development:

- up to £36,000 per annum depending on experience
- 25 days holiday
- Company pension scheme
- Annual bonus scheme

- Private healthcare (with the option to add family members)
- Annual Occupational Health assessments
- Life insurance cover
- Sick pay scheme
- Family-friendly pay policies to support you through life's key moments
- 'WeCare' - which provides easy access to 24/7 GP consultations, mental health support, get fit programmes and much more.
- Early finish every Friday, to start your weekend off right!
- Staff discount in our managed pubs – enjoy our food and ales on your time off!
- Cycle to Work scheme
- Professional development support
- Branded Timothy Taylor's clothing
- Free on-site parking

Interested?

If you'd like to be considered for the role or know anyone who would be interested, please send a CV to Gillian Goddard-Gallery, Quality Assurance Manager, for consideration at Gillian@timtaylors.co.uk, by no later than Friday 24th April 2026.