

Cotteswold Dairy



Job Title:	Lab Technician
Department:	Laboratory
Base Location:	Tewkesbury
Responsible to:	Laboratory Manager
Responsible for:	None

The Team Cotteswold Purpose:

Being at the heart of a responsible and sustainable dairy community

JOB DESCRIPTION

Overview:

At Cotteswold Dairy, you will be part of a team that genuinely cares about quality, food safety and doing things the right way.

You will support the delivery of a high-quality laboratory service within a dairy manufacturing environment through the sampling, testing, and monitoring of raw milk and pasteurised dairy products. The role ensures product safety, quality, and legal compliance by carrying out routine microbiological, compositional and chemical testing.

Working in a busy, fast-paced laboratory, technicians are responsible for maintaining accurate records and following strict food safety, quality assurance, and Good Laboratory Practice standards.

Main Duties & Responsibilities:

- Working with the Laboratory Manager and team to ensure compliance to both company and legislative standards and requirements
- Sampling and testing of raw and pasteurised dairy products, for example to determine butterfat content, freezing point depression, alkaline phosphatase activity, and antibiotic residues
- Conduct microbiological testing in accordance with aseptic techniques, and accurately interpret results
- Ensure laboratory areas are maintained in a clean, tidy and compliant condition

- Take responsibility for monitoring HACCP controls
- Carry out water testing using titration methods
- Complete and issue customer Certificates of Analysis based on laboratory results
- Undertake any other reasonable laboratory duties as required to support the efficient operation of the laboratory and the business

Skills (Essential):

- Excellent attention to detail, ensuring accuracy and precision
- Ability to work effectively in a fast-paced environment
- Ability to prioritise workload and manage multiple tasks simultaneously
- Possess a positive, proactive attitude with a high level of commitment and motivation
- Ability to work a shift pattern, cover shifts and work to tight deadlines
- Ability to work effectively both independently and as part of a team
- Strong written and verbal communication skills, with the ability to communicate clearly and effectively
- Basic IT skills, including the use of Microsoft Office applications
- Ability to participate in sensory testing, including evaluation of pasteurised dairy products

Skills (Desirable):

- Previous laboratory experience, with an understanding of standard laboratory practices, and accurate record keeping (advantageous but full training provided)
- Knowledge of the dairy industry, including dairy manufacturing processes and quality standards (advantageous but full training provided)
- Knowledge of food hygiene and food safety principles, including an understanding of HACCP (advantageous but full training provided)
- GCSEs (or equivalent) in English, Mathematics and Science. A-Level (or equivalent) in Biology, Chemistry or a related scientific subject