

# Molenbergnatie – QSHE Officer

## QSHE Officer

As a **QSHE Officer** (Quality, Safety, Health & Environment) at the **Molenbergnatie** group, you actively work to ensure a **(food) safe and sustainable working environment** for employees. Under the direction of the QSHE Manager, you are partly responsible for developing, implementing and enforcing the QSHE policy.

Molenbergnatie and its warehouses are located in the **Antwerp port area**. Your QSHE issues include both the office and warehouse environment 'terminals'.

You act as an **internal point of contact** for colleagues and guarantee that the QSHE systems are known, supported and implemented throughout the organization. Through open **collaboration with other departments**, you help them to comply with all **applicable regulations** and standards.

- You assist with (or independently carry out) **internal and external audits** within the organization
- You participate in continuous improvement processes and contribute to your assigned **QSHE projects**
- You follow up on innovations in **applicable regulations** and ensure their implementation in collaboration with the QSHE department
- You organize and provide **training** to employees on current (food) safety risks, quality processes, and **information campaigns**
- Follow-up of maintenance, repairs, and calibration of weighing scales and test loads
- Monitoring and management of Molenbergnatie's **waste management**
- Contributing to **reporting** and **QSHE-related KPIs**
- Acting as **coordinator** for all security-related activities
- Monitoring and maintaining organic **(bio) certifications**
- Serving as the central contact for the **Integrated Pest Management Supplier**

## What does Molenbergnatie expect from you?

- QSHE issues pique your **interest** and you believe working safely is very important
- You have a **critical** eye and do your job in an **organized** way
- You have professional **communication** skills at different levels in the organization
- At least 3 years of relevant experience within a (food) safety and/or quality environment:
- You have knowledge of **ISO management systems** - at least ISO 9001, ISO 22000 or ISO 45001
- You work comfortably with MS Office and quickly gets on board with other applications
- You speak **Dutch** fluently and can also express yourself professionally in **English**
- Diploma in **prevention advisor level 3** is a plus, not a requirement
- A **PFSO (Port Facility Security Officer)** diploma is an asset; you are at least willing to obtain it

# What can Molenbergnatie offer you?

- **Stable** company with a long, interesting history
- A workplace with innovation and the latest technologies
- **Training** programs, **team** building, and seasonal gifts
- A **competitive salary** package with the possibility of a lease bike or lease car through salary exchanges
- Ability to work from your **home office** 2 days a week