Quality Specialist

Job Requirements:
- University degree in Food Industry/ Chemistry
- Experience on a similar position
- Knowledge of English (written and verbal communication skills)
- PC operating knowledge (Microsoft Office)
- Strong communication and influencing skills
- Analytical thinking, attention to detail, communication skills, proactivity, result orientation
- Operational knowledge of Quality Management System, HACCP and general legislation specific to Quality

Role and Responsibilities:
- Achieving, controlling and maintaining consistent quality of products through the production and extended distribution chain
- Managing nonconformities (raw material/ pack materials/ finished products) consumer / customer complaints; investigate Root Causes and establish / implement CAPA (Corrective actions/Preventive actions)
- Develops, implements and reviews-updates HACCP plan; quality system documentation
- Support internal audit of the quality system, ensure implementation of preventive & corrective actions
- Document traceability of products (upstream and downstream)
- Perform ingredients & finished good testing to ensure quality is per specification
- Develop Quality training materials and provide Quality/ Hygiene training to employees and Visitors

We offer:
- The opportunity to work within a dynamic and constantly growing multinational environment
- Fixed-term employment contract
- A professional and team-oriented work environment.