

Position: Quality Controller (3 Nos)

Reports to: Plant Manager and QC Manager

Position Objective:

The objective of the role is to ensure the complete process is done as per the quality control standards and parameters of the organization and carry out inspection and documentation as per HACCP system.

Main responsibilities:

- Monitor and control variables, which affect the quality of fish like time, temperature and other related factors such as storage etc.
- Check the quality of fish at important stages of processing and packing as per standards and parameters of the quality system in the organization.
- Conduct surprise inspections and obtain samples at regular intervals for lab testing and analyse data accordingly.
- Ensure the right temperature of freezers and cold stores are always maintained.
- Co-ordinate and interact with Municipality and Other Ministries as required.
- Check and ensure personnel hygiene standards are always maintained.
- Perform inoculation, bacteriological and organoleptic sampling meant for seafood industry for trawler fish and fish coming from branches to the cold store.
- Monitor chlorination in processing water regularly.
- Investigate and take corrective actions against complaints from customers.

Education, Qualification and Essential Skills:

- Minimum of 3 years of experience in fisheries industry in similar role.
- Bachelor degree in science with specialization in marine science, microbiology, or similar field.
- Computer literate and ability to produce reports.
- Experience in sensitive testing and inspection of finished products as well as products in process.
- Lead assessor certificate is an added advantage.
- The candidate must accept to work in shifts and have no objection to be located anywhere in the Sultanate.

Interested candidates should apply within 7 days from date of this advertisement by sending an email to:

Only shortlisted candidates will be contacted.