

ENGLISH BAY CO LTD

Lot No.5 Industrial Zone La Tour Koenig Pointe aux Sables 11109

Tel: 234 2217 Fax: 234 2218 Email cdesiles@intnet.mu

Website <http://www.cuisinedesiles.com>

Vat registration no. 20126175 BRN: C07011570

EU Approved Establishment Number CA-SF/FP6/MU

English Bay Co Ltd is hiring a 'Production and Quality Coordinator'

English Bay Co Ltd is specialized in the processing of fish products, mainly salted fish. The salted fish is processed into 2 main products (precooked salted fish and deep-fried salted fish). We follow strict food safety protocols as the company is an EU-approved and HACCP certified establishment.

Situated at Lot No.5, Industrial Zone, La Tour Koenig, Pointe aux sables

Duties are as follows: The role involves understanding production operations, coordinating planning, controlling processes, ensuring standards are met, ensuring food safety compliance, identifying areas for improvement, regularly reviewing design, equipment, techniques, quality control, and identifying production opportunities. The role also includes maintaining and improving team members' operations according to Quality Management Systems (HACCP, EU standards), conducting gap analysis for legal compliance, assisting in audits, preparing corrective action plans, conducting risk assessments, acting as Technical Secretary in management systems meetings, following workflows and schedules, ensuring adherence to Food Safety, Quality, and Health and Safety Objectives, providing on-the-job training, implementing work schedules, supervising processing stages, monitoring output productivity, and inventory and maintaining a minimum stock. The role also involves ensuring production progress, quality control checks, and promoting a safety culture.

Upon receipt of the job offer, the candidate will receive a detailed list of the duties and responsibilities, salary and working conditions.

We are currently looking for degree holders in Agriscience and Technology OR Sustainable Agriculture and Food Security OR Food Hygiene and Environmental Health OR Food Science. Candidates should have a basic knowledge in food safety and HACCP.

Duration: Full time

Remuneration: Will depend on qualifications and experience

Working Days/ Time: Monday to Friday: 7:30 to 16:30. May be required to work on Saturday (Will be remunerated accordingly)

Send your CV/ Motivation Letter on: production.englishbay@gmail.com

By: **01.09.2023**

Learn more on their company: <https://www.cuisinedesiles.com/ptit-sale/>