

Nedspice Processing India is looking for an:

## **Assistant Manager – Quality Control and Quality Assurance**

For the office in Cochin, India.

The ideal candidate is Ernakulam based and has a bachelor's degree in Food Science / Chemistry / Biochemical Technology / General Business Qualification or similar. Minimum 5 years' experience in Food / High hygiene related Quality / Technical department is preferred.

### **Role**

The candidate is expected to manage the QA/QC department under the guidance of the QA/QC manager. Day to day activities must be closely monitored. Other activities include:

- Product Quality and Food Safety Assurance and new product development
- Third party (contract manufacturing) management on product quality / safety / new product and hygiene
- Setting / enhancing the Quality Assurance systems, developing the analyses, reporting, record keeping etc. This to cover whole materials supply chain (e.g. from suppliers / farms levels to customers)
- Manage regular reviews of technical specifications for products, raw materials and packaging materials and process conditions. Ensure that they are in accordance with local law and relevant regulations (e.g. FSSAI, EU, USA etc...) and Nedspice requirements. Investigate and monitor the customer complaints and root cause investigation and CAPA
- Document controller for BRC system and conduct internal audits
- Coordinate with external laboratories for required analysis and reports / invoice handling
- Coordinate with pest control service provider and ensure pest management procedures are followed
- Manage laboratory team / shift schedule to ensure on time analysis and release of the products
- Ensure upkeep of laboratory and adherence to the calibration schedule
- Inventory control within lab (consumable, chemicals etc)
- Handling of and arrangement of customer / regulatory samples
- Coordinate the proficiency test program of the laboratory staff
- Conduct daily meeting with the lab team and coordinate with various departments on product quality testing / product allocation
- Prepare monthly report / input for management review
- Proceed the GMP/ hygiene audit in factory as required
- Participate to investigate all failures and establish cause
- Advise / recommend based on GMP and experience on how avoid or eliminate failure
- Organize and archive all necessary records / reports to ensure that all legal and company requirements are maintained
- Update Chief Emergency Coordinator regarding the food safety impact during emergency

**Contact:** admininindia@nedspice.com

