

NEDSPICE

working together on sustainable spicing

Job title: Trainee Operations

Location: Start in Cochin, India for one-year training. After training-program ends candidate will be relocated to Mahuva, Gujarat, India.

Background: Nedspice is looking for a suitable candidate for its Onion and Garlic Dehydration Project based in Mahuva, Bhavnagar, India.

Role: The work would require them to work in both production and quality assurance departments and candidate must be willing to work in shifts.

Experience required: Recent graduates

Education: B Tech Food Technology Graduates

Objective & result areas:

- Communicate with the manager regarding employees and other important matters
- Act as officer in charge whenever the presence of the manager is not available
- Ensures that all the equipment is in proper working order
- Monitor of in-processed products in production area
- Writes reports, maintains records and ensures staff development
- Schedules work assignments for the junior employees and coordinate their work
- Actively involved in ensuring that employees get to work in a safe environment by monitoring how work is carried out and ensuring that the company adheres to local Government regulations on health and safety
- Perform other duties as assigned
- Check incoming raw material
- Check incoming packing material
- In-process inspection
- Final inspection
- Identify non-conforming products
- Storage inspection
- Sanitation and hygiene checks
- Incoming and outgoing samples including sample bank
- Perform in house calibration

Skills & competencies: Well-versed in HACCP and food safety systems

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