

Công ty TNHH Thực phẩm Orion Vina nhận sinh viên thực tập

1. Số lượng tiếp nhận: 10 sinh viên
2. Thời gian thực tập tại Nhà máy: tối thiểu 60 ngày
3. Thời gian thực tập: từ tháng 6
4. Địa điểm thực tập: Nhà máy Orion - KCN Mỹ Phước 2, Bến Cát, HCM
5. Công việc: QC, QA (file mô tả công việc đính kèm)
6. Phương tiện đi chuyên: tự túc
7. Nhà ở: Không
8. Môi trường tại Xưởng làm việc: có bảo hộ lao động (đồng phục, giày, trùm tóc)
9. Công ty cam kết hỗ trợ: Chi phí - không

Giấy xác nhận thực tập - có

Đồng phục, bữa ăn – có

JOB DESCRIPTION

I. BASIC INFORMATION

Job Profile	Production QC_Staff (T)	Job Classification	Team Member (Orion Official Responsibility)
Job Family	Production Tech.	Location	Mỹ Phước Factory (Vn)
Division	Production Division (Vn)	Team	Production 3 Part (Vn_Mp)
Part	Mỹ Phước Factory (Vn)	Section	Production 3 Part (Vn_Mp)

II. JOB DESCRIPTION

1. Job mission
- Assure and maintain the quality of the product, control fail product to minize producing cost bringing the best product to satisfy customer requirements

2. Main Job and Detail Tasks			
Main job	Detail tasks	Expected Results	Job Contribution Percentage(%)
Quality management	<ul style="list-style-type: none"> - Check the process quality as the R&D standard - Follow up process parameter and operator record - Update the process standard - Check product weigh, production date base on regulation 	<ul style="list-style-type: none"> - Maintain the product in the standard with minimum issue - Products standard meet law and regulation 	50%
Standardize	<ul style="list-style-type: none"> - Create QMS sheet base on the product standard - Create the condition storage of materials, manage allergens - Calibrate scale, thermometer frequently - Cooperate with production supervisor to manage quality of products in standard 	<ul style="list-style-type: none"> '- Update exactly and ontime for standard - Monthly have report for storage condition, pest activities,.. 	20%
Food safety management	<ul style="list-style-type: none"> ' - Check input condition of materials - Manage storage condition: temperature, moisture, production date,... - Check cleaning condition for chemical residue, allergens - Pest control 	<ul style="list-style-type: none"> '- Montly report for materials condition - Planning for pest treatment 	30%

3. Authority

- Information: database on TCP
- Product recipe, process & quality standard
- Decide process parameter in standard to make best products

III. JOB REQUIREMENT

Education/Major	College	
Language	English	Level: Fluent
Knowledge	'- Knowledge for food technology and physical & chemical analysis. - Have knowledge about FSSC 22000, HACCP	
Work Skill	- Proficiency in microsoft office - Analysis data skills - Laboratory analysis skills	
Experiences	- Experiences in: production processing , quality control FSSC 22000 and HACCP - No of years: 1-2 year experiences	
Personal Characteristics	- Proactive and high sense of patience - Collaboration and independent skills - Have cooperation ship and good in communications	

JOB DESCRIPTION

Date: 07.07.25

I. BASIC INFORMATION

Job Profile	QA Staff	Job Classification	Staff
Job Family	Office Professional Group	Location	MP Factory
Division	Production Division (VN)	Team	
Part	QA	Section	

II. JOB DESCRIPTION

1. Job mission
To ensure that all food products meet established quality and safety standards by conducting inspections, monitoring production processes, and verifying compliance with regulatory and company policies. The QA staff plays a critical role in maintaining product integrity, customer satisfaction, and brand reputation by preventing quality issues and supporting continuous improvement initiatives across all stages of the food manufacturing process.

2. Main Job and Detail Tasks		
Main job	Detail tasks	Expected Results
1. Check labeling:	In corporate with R&D, Marketing and FQS teams to check & confirm labeling (local product or export product) for Marketing team to make sure labeling is in compliance with current regulation.	- Ensure Packaging inscription are in compliance with current regulation.
2. Prepare & submit document to government:	- Prepare & submit Quality Self-Declaration at Department of Health (DOH). - Additional registration or notify adjustment of label at DOH when having a negligible change on product (exclude product name, ingredients & origin of product).	- Timely and precise document.
3. Operate and monitor the SAP system for daily production operations (QM module)	- Input data and release results in SAP system for quality (microbiology, physicochemical) of raw/sub-material receipts and semi/finished products in production. - Register and follow up on internal nonconformity oncurring during production in SAP	- Ensure timely and accurate data entry in SAP.
4. Non - conformity control	- Investigate and report non-conformances or customer complaint. - Assist in root cause analysis and corrective action implementation.	- Reduced customer complaints and improved product quality and food safety.
5. Others:	- Periodically send sample & make payment for analysis product, material at outside center. - Support audit as AIB, GQAS, FSSC2200, Halal, third-party.	- Pass Halal, AIB, GQAS, FSS2200, third party inspection.

3. Authority
- Access SAP, TCP, SCC, Metapay, Worday system - Requesting support for information about raw materials from: Purchasing, R&D, Suppliers

III. JOB REQUIREMENT

Education/Major	University, colleges - Food technology	
Language	English	Level: Intermediate
Knowledge	<p style="text-align: center;">Mandatory</p> <ul style="list-style-type: none"> - Have basic knowledge about material - Knowledge of food process, food technology - Knowledge of knowledge about food hygiene and safety. 	<p style="text-align: center;">Plus Mark</p> <p>Have knowledge about laboratory, microbiology, physicochemical analysis and food regulation.</p>
Work Skill	<p style="text-align: center;">Mandatory'</p> <ul style="list-style-type: none"> - Ability to use good office software - Teamwork skill - Handling situations quickly and effectively. - Logical Thinking. 	<p style="text-align: center;">Plus Mark</p> <ul style="list-style-type: none"> - Strong analytical and problem-solving skills. - Attention to detail and ability to work under pressure. - Good communication and coordination skills
Experiences	- Experience in operating labelling checking systems and SAP system	
Personal Characteristics	<ul style="list-style-type: none"> - Be careful, work hard, take challenges at work. - Be proactive at work, have patience 	