

QUALITY CONTROLLER

✓ KEY RESPONSIBILITIES

- Quality control online as quality plan.
- Conduct testing and prepare chemical for testing.
- Investigate and issue corrective action to solve any quality problems.
- Check and maintain GMP, SS in controlled area.
- Do trial packaging, new products in controlled area.
- Other tasks requested by team leader.

✓ REQUIREMENTS

- Graduated in Food Technology, Microbiology, Chemical. Experienced in food factory is preferred.
- Have knowledge about GMP, 5S, ISO, HACCP.
- Good communication. Can work independently and team work.
- Computer skills: MS Office, PP Outlook.
- English skills: Reading comprehension English docs.
- Be able to work independently, under high pressure.
- Careful, honest.
- Soft skills (communication, negotiation, presentation, logical thinking...)
- Computer skills (Microsoft Office)
- Good communication in English.