

JOB POSTING REQUEST FORM

Job Details

Reference #	CP-397-2021
Company Name	Moulin d'or
Industry	Bakery, pastry and restaurant
Vacancy	Food science engineer
Job Type (<i>FT, PT, Contractual, Seasonal</i>)	FT
Major(s)	Food Science, Biology, Chemistry, and/or Nutrition;
Degree	BA degree, Masters is a plus
Years of Experience	3+ years of experience in Quality & Food Safety in a Food Manufacturing Industry
Location	Zouk Mosbeh –head office
Remuneration & Benefits	
Tasks & Responsibilities	<ul style="list-style-type: none"> • Ensuring that the quality and food safety management system is established, implemented , maintained and improved in accordance with ISO 9001 and ISO 22000 international standards requirements; • Training and coaching Moulin d'Or departmental staff to ensure conformance with Moulin d'Or's quality and food safety management system and compliance with applicable statutory, regulatory and other requirements; ; • Developing, maintaining and reviewing quality and food safety management system documentation; • Participating in the Food Safety team meetings; • Planning the hazards analysis, selection, validation and verification of control measures with participation of the food safety team members • Identifying and resolving problems which can block the establishment of the project related to Quality & Food safety Management systems; • Creating corrective and preventive actions for the continuous improvement of system (IAF); • Planning and conducting internal audits and preparing audit reports,

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- Assisting staff in their way of working to incorporate quality methods;