

ELGIN
FREE RANGE
CHICKENS

EST. 1997

**FREE RANGE IS A LIFESTYLE
NOT A LABEL**



Vacancy

Quality Controller

The successful person will be part of the Technical Team and report to the Quality Control Manager.

Responsibilities:

Key Areas of Responsibilities will include the following but not be limited to:

Quality Control Checks

- Assist in the checking of critical control points, temperature, chlorine etc.
- Monitoring of quality standards according to product specifications in packing (cut-ups, fillets, whole birds, price marking, dispatch), and all other processes in the entire factory.
- Assist in meat examining and rejection of diseased birds and portions (De-feathering and Evisceration).
- Assist in pre-ops inspection after night cleaning.
- Housekeeping (internal auditing) of all areas in and around the factory.

Quality Control Document Management System

- Recording and reporting on all critical control points, temperature, chlorine etc.
- Complete all the relevant quality related documentation for all checks conducted.

Qualifications and Experience:

- Minimum grade 10.
- Excellent communication skills.
- Attention to detail.
- Strong and confident individual who has the ability to challenge and question quality standards.
- Disciplined, honest and reliable individual.
- Enthusiastic and energetic individual.
- Good time management skills.
- Ability to be a team player.

We offer a competitive salary with benefits. The appointment will be made in accordance with the Company's EE Policy.

Interested applicants should forward their CV's to: e-mail address mdpa@freerangechickens.co.za on or before **6 November 2020**. **Please clearly specify the position you are applying for in the subject line.** Only shortlisted candidates will be contacted. Should you have not been contacted within 1 month, please consider your application unsuccessful.