



QA Executive - SFI Food Sdn. Bhd.

Work environment:

Denis Asia Pacific is a French Group of companies based in South-East Asia. We are the leader in canned fish in the region with our brand AYAM BRAND. Our main canned products are sardine, mackerel and vegetables. Our main manufacturing hub is located in Taiping, Malaysia, where our 1,000/+ employees are operating three of our companies:

- MAFIPRO Sdn Bhd (MFP): a seafood cannery;
- GUINEA FOODS Sdn Bhd (GF): a seafood cannery and sauces/condiments factory;
- SFI FOOD Sdn Bhd (SFIF): a logistic hub (cold storage and ambient warehousing, transports, etc...), and a multi-service provider dedicated to the needs of our Group (quality assurance management, accounting, IT support, etc...).

To grow with us, we are seeking responsible individuals to join our dynamic team in SFI FOOD Sdn Bhd, in Kamunting, Perak.

Job description:

Based in Kamunting, the candidate will be employed under the SFI Food Company. Under the direction of the Quality Assurance Manager, the candidate will be in charge of the following missions:

- Quality Management System

The candidate will manage the various Quality Management Systems of the company, i.e Iso 22000, EU, HACCP... including but not limited to documentation management, food safety risk assessment review, managing the food safety team and organizing the corresponding meetings, conduct internal audit and prepare external / third party audits.

The candidate must ensure the QMS is well maintained and updated according to the latest regulatory and internal policy updates.

- Food Safety implementation & culture

The candidate will be in charge of implementing the food safety policies, by developing procedures and on-the-field practice with the various departments of SFI Food. He/she will implement the tools to develop the food safety culture in every aspect of the company.

- Quality Control

SFI food is proposing quality control services to its customers. The candidate will ensure that the customer's specifications are properly transcribed into the company documentation.

The candidate will ensure the quality controls are performed according to the procedures, in a timely and effective manner.

The candidate will also be in charge of communicating quality control results to the customers, and if necessary to support the customers with adhoc quality control requests.



- Laboratory management

The candidate will lead the laboratory performance and ensure its good maintenance. The candidate will control the laboratory equipment calibration and ensure the laboratory method are up to date and efficient.

The candidate will also propose new equipment and new methods that are adapted to the industry and help to support our services to our customers.

- Customer management

The candidate will be in constant communication with our customers to ensure we answer to their request, and that customer feedback and complaints are correctly taken into account, studied and that a proper corrective action report is issued when required.

The candidate will ensure the customers are aware of all required information to take a knowledgeable decision for the hold and release of the incoming raw materials.

- Sanitation and pest control

The candidate is responsible for developing and implementing the sanitation procedures, to ensure SFI Food facilities are constantly properly sanitized and up to the international standards we aim to be.

The candidate will therefore be responsible for the sanitation team management, as well as the constant communication to all departments to ensure the procedures are correctly implemented.

In all its various tasks, the candidate must be proactive and propose preventive and corrective actions, in order to continuously improve the quality standards and process flows.

The candidate will oversee a team of QA supervisors, laboratory technicians, sanitation workers, QC operators, to support him/her in the above-mentioned tasks.

He / She will be in charge of leading and maintaining this team to ensure their progress by selecting adapted trainings, proposing team building activities...

The candidate will perform hands-on activities and participate to daily tasks when required.

Profile:

The candidate must have a degree or above, ideally in food industry, chemical or pharmaceutical industry.

Knowledge in international standards such as ISO, FSSC, BRC, HACCP, and has some experience in the field is a plus.

Basic computer knowledge is required (MS Office, easy understanding of new software). Good communication skills are a key to perform the above tasks.

Knowledge in basic problem-solving technics, GMPs, HACCP would be appreciated.

The candidate must be proficient in Bahasa Malaysia and in English. The candidate must be polyvalent and able to adapt him/herself to a multi-cultural environment.

Job location: Kamunting, Perak.

To apply: Interested applicants are invited to **apply online or write-in** with your detailed resume stating personal particulars, qualification, employment history, remuneration expected, contact number and a passport-sized photograph (n.r.) to:

SFI FOOD SDN. BHD.(180074-D)
PT 32730,JALAN LOGAM 5,
KAWASAN PERUSAHAAN KAMUNTING RAYA,
34600,TAIPING,PERAK.
Email : kitty@sfifood.com.my