



Medley Cuisine Ltd is hiring a Traineeship in the Quality Assurance Department

Medley Cuisine Ltd is food manufacturing industry which specializes in the production of bakery, pastry and viennoiserie products. The company exists since 2017 and is HACCP certified. Medley Cuisine Ltd strives to produce high quality and safe food products to its customers. The company is diligently working towards implementing an advance food safety management system (FSSC 22000).

Situated at [BPML Building, New Media Road, Quartier Militaire](#)

Duties are as follows:

- Assist the Quality Assurance Executive in the QA tasks,
- Conduct food safety inspections,
- Carry out floor visit,
- Assist in the implementation of food safety and quality procedures, food safety management system FSSC 22000 on the verge of implementation
- Ensure follow up of food safety issues
- Carry out verification of thermometers
- Conduct On-the-job training
- Taking notes of HACCP meeting and writing minutes
- Filing of food safety control sheets

We are currently looking for degree holders in Food Science and Technology/ Food Safety and Quality/ Food Hygiene and Environmental Health.

Duration: Full time

Experience: With or without experience. Having an experience in the food industry would definitely be an advantage.



Remuneration: Under YEP Programme

Working Days/ Time: From Monday to Friday- 8:30 to 5pm, alternate Saturday (08.00 – 12.00)

Send your CV/ Motivation Letter on: qc@medleycuisine.mu, arnaud@medleycuisine.mu

By: 1st September 2023

Learn more on the company business activity: www.mbakem.mu