

JOB DESCRIPTION

Job Title:	Food Technologist
Department/Location:	Research and Development/Princes Tuna Mauritius
Reports to:	Research and Development Manager
Date of last review:	NEW Job Description 02/08/2021

Job Purpose

The key aspect of the role of the Food Technologist is to conduct various validation studies throughout the process to support HACCP plans. In this position, the Food Technologist shall maintain a database of all validation documentation required in food safety audits.

Dimensions

- The level of responsibility in this position extends across both sites and all shifts of PTM. This includes ICL.
- The validation studies as described above shall be in relation to all product range being manufactured by PTM.
- Active engagement and support in the validation all new product development and new process development.

Principal Responsibilities

- Validate and provide operational and critical limits to all operational processes to ensure the factory is operating within the food safety norms across PTM sites.
- Validation of thermal process schedule for all Products (Cans, pouch and Jars) and conduct revalidation as and when required.
- Continuously update the schedule heat process matrix and maintain process letter for every heat process schedule.
- Effectively communicate all defined critical and operational limits to Quality assurance and Production.
- Manage the thermal process deviation.
- Revalidation of all studies to be conducted as per requirement and maintenance of a validation matrix.
- Maintain reports of various validation studies.
- Conduct a complete validation study and ensure operational and critical limits are clearly communicated to concerned parties prior to the implementation of any new products and process on production (rephrased above point, check).
- Conduct food safety trainings.

Knowledge, Skills & Experience

Required:

- Substantial experience in food processing.
- HACCP qualifications and experience.
- Good knowledge about food Microbiology
- Ability to write reports
- Knowledge with research methodologies
- A degree in Food Science or other related field
- Have the ability to identify and solve problems
- Have excellent interpersonal and communication skills
- Have a good general knowledge of office software packages
- Knowledge about canning techniques and thermal processing

Desirable

- Experience about food processing (Fish Processing would be an advantage)
- Knowledge about FDA guidelines, BRC/IFS standards and other food safety standards would be an advantage
- Ability to handle data and conduct statistical analysis
- Knowledge about thermal process modelling software would be an advantage

Related Field

- Science
- Engineering
- Agriculture

Competencies

Competency	Competent	Developed	Advanced
Business Awareness		X	
Communication & Influencing		X	
Planning & Organising		X	
Creativity & Innovation			X
Working with People		X	
Leading a Team			X