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Interflour Group
Job Description

Job Description

JOB TITLE	
QA/QC Manager	
DEPARTMENT / UNIT / COUNTRY	
QA-QC/ PT Golden Grand Mills / Cilegon, Indonesia	
REPORTING TO	
General Manager	
Role	
The role of this job is to lead execution of the current quality assurance systems and procedures into one integrated process. This includes QA support to Manufacturing, Procurement, Co-manufacturers, Product Development, and Marketing as needed. This includes process control, sampling, evaluations, acceptance criteria, quality audits, quality systems review process (QSR), standard operating procedures (SOP`s), incoming raw materials, additives and packing materials inspections, etc.	
MINIMUM REQUIREMENTS	
Education / Experience	• Bachelor Degree or S1 in Food Science, Chemical Engineering, Microbiology or Food Manufacturing related field from a reputable university. • At least 10 years in Quality Assurance / Quality Control management experience with managerial capacity, especially in the Food Manufacturing Industry. • Experience in overseeing and managing Quality Assurance Laboratory and Food Safety.
Specific Skills (Knowledge, skills and abilities)	**Functional skills:** • Demonstrated leadership in the areas of food safety, plant regulatory, quality assurance and quality control. • Excellent interpersonal, communication and negotiation skills and possess strong initiative and problem solving skills. • Personal attributes should include strong organizational and analytical skills, sound professional judgment, and problem solving capabilities. • Proficient in the use of Microsoft Office and SAP / ERP system. • Good written and oral communication skills in English and Bahasa Indonesia. • Ability to analyse processes for biological, chemical, and physical hazards with a thorough understanding of the science and support behind each type of hazard and each step within a production process. • Ability to work under pressure and within deadlines. • Proactive, hardworking, detail oriented and independent

Job Description

AREAS OF RESPONSIBILITY (AOR) **Header** **Definition** **IN ORDER TO, what results**
QA/QC Management • Lead execution of the current quality assurance systems and procedures into one integrated process. This includes QA support to Manufacturing, Procurement, Co-manufacturers, Product Development, and Marketing as needed. This includes process control, sampling, evaluations, acceptance criteria, quality audits, quality systems review process (QSR), standard operating procedures (SOP`s), incoming raw materials, additives and packing materials inspections, etc. • Develop and execute quality assurance plans to ensure that high quality products are delivered to our customer all the time. • Monitor all quality and sensory attributes that matter to our customers and develop quality index product scoring for each manufacturing source. • Oversee plant(s) compliance to QA systems and procedures to meet required certifications, i.e. SNI, Halal, HACCP & Quality Management System – ISO, etc. • Provide guidance and leadership to peers and management in situations where deviations have occurred or a potential risk has been identified related to food safety and/or quality attributes. • Develop and maintain systems to assure compliance to all policies, procedures and checklist requirements including: a. Commitment, document control and records b. Product Recipe c. Raw material and finished product specifications d. Product identification trace and recall, incident management e. Quality & food safety fundamentals - Building and equipment design and construction. f. Preventive controls, food quality plans, prerequisite programs, food safety plan, etc. • Maintain all registries as required by product specification. • Manage finished product evaluation system and provide leadership to drive improvements in key customer/consumer quality attributes. • Establish, review and respond to consumer complaints. • Oversee monitoring, verification, and validation activities to ensure that all products leaving the facility(s) meet safety and quality standards. • Direct, supervise, coach and develop all QA/QC Department personnel.
Supervising • 1 QA/QC Supervisor, 1 Product Development, 7 QC Staff & Analyst