



JOB TITLE	:	Quality Controller
DEPARTMENT	:	Quality Department
PURPOSE OF THE POSITION	:	Pro-active Quality Monitoring
MINIMUM SKILLS AND KNOWLEDGE REQUIRED	:	✓ Tertiary qualification in Food Technology, Chemistry or Microbiology will be advantageous ✓ Previous QC and/or Lab experience a definite advantage. ✓ Good communication skills in at least 2 languages, of which one must be English ✓ Computer literate ✓ Good administrative skills ✓ Working knowledge of Food Safety (HACCP/FSSC) preferred
BEHAVIOURAL DIMENSIONS	:	✓ Attention to detail ✓ Ability to work accurately and independently ✓ Willing to work shifts, overtime and over weekends ✓ Dependable and great work ethic ✓ Effective communicator
BRIEF DESCRIPTION OF KEY PERFORMANCE AREAS	:	✓ QC checks on products (eg. Alcohol, Brix, Density, pH, Acidity, Residual Air, CO2, Seams, Volumes, coding checks, pallet configuration) ✓ Working with lab equipment ✓ Line checks on cans, bottles, trays, coding, pallets ✓ Check efficiency of CIP after completion with ATP swabs and pH of rinse water ✓ Complete MBPR and all MBPR forms accurately. ✓ Assist Laboratory Manager with Admin ✓ Assist team members where needed ✓ Any other quality-related tasks as required
CONTACT PERSON	:	Nerina Dreyer
DEADLINE FOR APPLICATIONS	:	17 August 2026
TO APPLY	:	Should you meet the requirements for this position, please apply by submitting your CV to Nerina's office or the mailbox in front of the lab. 1) Submit Motivational letter (why you are suitable for the position) 2) Detailed, updated CV 3) Attach highest qualification

Important to note:

*Please consider your application as unsuccessful if you have not been contacted within 2 weeks.

**By applying for the position, the applicant gives permission to the Company to scrutinise and process personal information shared.