

Position: Quality Assurance & Control Executive**Department:** Quality**Employment Type:** Full-Time**Reports to:** CEO**Location:** Marsa

Job Purpose

The Quality Assurance & Control Executive is responsible for leading and maintaining a comprehensive quality system that ensures all feed produced at the mill is safe, consistent, and compliant with national legislation, international feed safety standards, and internal cooperative objectives. This role provides both strategic direction and hands-on oversight across quality, food safety, compliance, and laboratory operations.

Key Responsibilities**Quality Governance, Food Safety & Compliance**

- Develop, implement, and maintain the Quality Management System (QMS), including SOPs and QA manuals.
- Ensure alignment with HACCP, GMP, ISO 9001/22000, and feed safety objectives.
- Oversee all certification processes and ensure audit readiness.
- Maintain compliance with national and EU feed safety legislation.
- Lead internal and external audits and resolve non-conformities.

Quality Control Operations

- Oversee sampling, testing, and verification of raw materials, in-process feed, and finished products.
- Manage Critical Control Points (CCPs) and implement cross-contamination prevention measures.
- Track production deviations and implement corrective and preventive actions (CAPA).
- Approve product release based on compliance with quality standards.

Documentation, Reporting & Traceability

- Maintain accurate and compliant records, including production batches, QC checks, and CAPA logs.

- Use data analytics and statistical process control to identify trends and drive improvements.
- Manage traceability systems and lead investigations, customer complaints, and recall simulations.

Training, Leadership & Innovation

- Deliver QA and food safety training to operational staff.
- Monitor SOP adherence and certification validity across departments.
- Introduce new methods, technologies, and practices that improve quality consistency.
- Foster a culture of quality, safety, and continuous improvement.

Stakeholder Engagement

- Act as the primary contact for regulatory bodies, suppliers, customers, certification agencies, and external labs.
 - Manage customer quality-related queries and ensure timely resolution.
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Core Competencies

- Strong technical knowledge of QA/QC within feed milling or food manufacturing.
 - Sound understanding of HACCP, GMP+, ISO standards, and relevant regulations.
 - Strong analytical and data-driven decision-making skills.
 - High attention to detail and accuracy.
 - Effective communication and cross-departmental collaboration.
 - Leadership capability and initiative in driving quality culture.
 - Problem-solving mindset and ability to manage investigations.
 - Adaptability to evolving regulations and operational needs.
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Qualifications & Experience

- Degree in Chemistry, Food Science, Biochemistry, Microbiology, Animal Science, or a related field.
- HACCP, ISO 22000, GMP/GMP+ certifications are highly desirable.

- 3+ years' experience in Quality Assurance within feed, food, or regulated manufacturing.
 - Experience leading audits, maintaining QMS systems, and closing non-conformities.
 - Hands-on laboratory oversight and experience with sampling/testing procedures.
 - Familiarity with traceability, customer complaints, investigations, and recall management.
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What We Offer

We believe in creating a supportive and rewarding work environment. For this role, KPH offers:

- **Health Insurance** fully covered by the cooperative.
- **Performance Bonus** based on KPIs and contribution to quality objectives.