

**The following vacancy exists at the SUPREME POULTRY-
BOTSHABELO PROCESSING PLANT:**

FOOD SAFETY SYSTEMS MANAGER

The ideal person will be in possession of at least a Grade 12 qualification, computer literate with either a Bachelors Degree or a National Diploma in Food Technology, Meat Hygiene, or Public Health with minimum of 5 years relevant experience. In this operational role, be fully responsible and accountable for the quality management of the Tigane Processing Plant.

Other responsibilities include the following key performance areas:

- Implement and Maintain the HACCP System
- Team Facilitator of HACCP System
- Facilitator of Third party Audits (FSSC 22 000 and Customer Specific Audits)
- Continual Improvement of Food Safety Program
- Reporting on Performance of the Food Safety Program to Management for Review and Continual Improvement
- Interpreting Production Reports and Future Expectations
- Assist with Group Production Activities
- Establishing Sound Working Relations

The remuneration is competitive and the successful candidate will report directly to the Plant General Manager.

Applications and enquiries should be directed to the Human Resources Manager at e-mail: cmotaung@countrybird.co.za

Closing Date: 3 November 2017

Starting date: ASAP

We would welcome applications from designated groups in line with our Employment Equity Policy.

Correspondence will be limited to shortlisted candidates, and if you have not received feedback within 14 days then please consider your application as unsuccessful.