



## CAREER OPPORTUNITY

At Bokomo Namibia, a joint venture between the Frans Indongo Group (Namibia) and PepsiCo Inc, you get the best of both worlds: an entrepreneur's mindset plus reach and resources through our worldwide network. Bring your unique perspective. Bring curiosity. Bring ingenuity, and drive. We'll give you a platform to be daring.

**TECHNICIAN: QUALITY** 

Reporting to the **Manager: Quality**, the **Technician: Quality** will provide on the floor guidance to production personnel on non-conformances or changing quality aspects in products and proactively assist the production staff to rectify non-conformances detected in order to maintain the high standards of product produced by Bokomo.

## **Key Responsibilities**

- Conduct laboratory testing of raw materials, in-process and finished products.
- Operate and maintain quality control equipment and ensure accurate reporting of results.
- Monitor compliance with ISO 22000, HACCP, GMP, and statutory food safety requirements.
- Support production teams in maintaining product quality, hygiene, and process controls.
- Record and maintain quality documentation for audits and verification purposes.
- Assist in investigations of non-conformances and implementation of corrective actions.
- Contribute to continuous improvement initiatives in quality and food safety.
- Ensure safe laboratory practices in line with company SHE standards.
- Responsible for quality assurance and verification of product vitamin and mineral fortification in line with product specifications:
- Responsible for the baking and cooking tests to ensure verification of product specification on wheat, maize, pasta, rice and complete mix.
- Responsible to immediately report non-conformances that are detected and take action in guiding and assisting production staff to correct non-conformances.
- Responsible for receiving inspection on high risk products, bulk rice and sugar.
- Required to stop the production line if non-conformances are not corrected within a reasonable amount of time and inform management of this instance.
- Pro-actively work with the production team to minimize downtime as a result of non-conformances.

## **Qualification and Experience Required**

- Three- or four-year Degree in Food Science / Microbiology / Food Technology.
- 2 Years' experience in a Food Manufacturing / food processing and/or FMCG environment.
- · Good communications skills.
- Computer literate.

Closing date: 04 September 2025





