QA Officer - Global Airline Catering / 品質保証（外資航空食）

Job Information

Recruiter
Advisory Group K.K.

Job ID
1607346

Industry
Food and Beverage

Company Type
Large Company (more than 300 employees) - International Company

Non-Japanese Ratio
Majority Japanese

Job Type
Permanent Full-time

Location
Chiba Prefecture

Salary
5 million yen ~ 7 million yen

Salary Bonuses
Bonuses paid on top of indicated salary.

Refreshed
November 19th, 2026 04:00

General Requirements

Minimum Experience Level
Over 1 year

Career Level
Mid Career

Minimum English Level
Daily Conversation Level

Minimum Japanese Level
Business Level

Minimum Education Level
Technical/Vocational College

Visa Status
Permission to work in Japan required

Job Description

主な業務内容 (Main Responsibilities)

- HACCPおよびISO 22000、法令、顧客基準に準拠した食品安全管理システム（FSMS）の運用・維持・遵守。
- 製造エリア、設備、従業員の個人衛生および清掃管理状況の定期巡回点検・報告。
- 衛生チェックの実施（ATP拭き取り検査、表面モニタリング、環境検査、微生物検査のサンプリング）。

- 顧客からの品質苦情（クレーム）対応、原因究明、および是正措置計画の策定・実行。
- 外部・内部監査対応、サプライヤー監査、検査機器のカリブレーション（校正）、防虫防鼠管理のサポート。
- 新入社員および既存スタッフ向けの食品衛生・安全研修トレーニング資料の更新および講師業務。
- 各拠点におけるアレルゲン・栄養成分情報サポートおよびHALAL（ハラール）手順の遵守確認。

Main Responsibilities

- Ensure compliance and maintain the Food Safety Management System (FSMS) aligned with HACCP, ISO 22000, and regulatory/customer requirements.
- Conduct routine inspections of production areas, equipment, employee hygiene, and sanitation practices.
- Perform hygiene monitoring checks (ATP swabs, surface monitoring, environmental sampling, and microbiological test sampling).
- Handle customer quality complaints, conduct root-cause analyses, and implement corrective/preventive action plans (CAPA).
- Support external/internal audits, supplier audits, equipment calibration, and pest control management.
- Update training materials and deliver hygiene and food safety training to new and existing staff.
- Support nutrition, allergen, and HALAL compliance procedures across operational units.

Required Skills

応募要件 (Requirements)

- **学歴:** 食品科学、微生物学、化学、栄養学、または関連分野の専門学校・短大・大学卒以上。
- **経験:** 食品業界での実務経験（経験浅めの方も歓迎）、およびHACCP / ISO 22000の運用理解・導入経験。
- **語学力:** ビジネスレベルの日本語および英語力（読み書き、口頭でのコミュニケ―ション、プレゼンテーションスキル）。
- **スキル:** 品質監査・検査手法の基礎知識、PCスキル（Word, Excel, PowerPoint）、多国籍な環境でのコミュニケーション能力、マルチタスク・タイムマネジメント力。

Requirements

- **Education:** Diploma or Bachelor’s degree in Food Science, Microbiology, Chemistry, Nutrition, or a related field.
- **Experience:** Entry-level to junior experience in the food industry with practical exposure to HACCP / ISO 22000 implementation.
- **Language Skills:** Business English and Business Japanese (fluent reading, writing, and oral communication).
- **Technical & Soft Skills:** Basic knowledge of quality auditing and inspection methods; proficient in MS Office (Excel, Word, PowerPoint); strong organizational, time management, and multi-tasking skills in a multicultural team environment.

Company Description