Food Quality Assurance Officer

Keep airline catering food safe

Job Information

Recruiter
Cornerstone Recruitment Japan K.K.

Job ID
1623229

Industry
Restaurant, Food Service

Job Type
Permanent Full-time

Location
Chiba Prefecture

Salary
Negotiable, based on experience

Refreshed
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General Requirements

Career Level
Entry Level

Minimum English Level
Fluent Level

Minimum Japanese Level
Fluent Level

Minimum Education Level
Associate Degree/Diploma

Visa Status
Permission to work in Japan required

Job Description

Location Chiba Prefecture, Japan

Industry Airline catering and food production

Experience Entry-level food industry experience

Japanese Excellent written and spoken communication

English Excellent written and spoken communication

Education Relevant diploma or bachelor's degree

Job Type Permanent full-time

Join the quality assurance team of an airline catering company. You will help keep food safe and compliant by inspecting daily production, verifying food safety controls and working with operating teams to improve hygiene and sanitation.

Responsibilities

- Maintain the food safety management system in line with HACCP, ISO 22000, regulations and customer standards. Verify critical control points and prerequisite programs.
- Inspect production areas, equipment, employee hygiene and sanitation. Conduct surface and environmental checks, coordinate microbiological sampling and calibrate equipment.
- Investigate customer complaints, identify root causes and follow corrective actions through to completion. Keep food safety records and support external, supplier and internal cleaning audits.
- Deliver food safety and hygiene training, improve pest control and contribute to hygiene improvement projects.
- Support airlines on nutrition and allergen queries and verify compliance with applicable halal procedures.

Apply through CareerCross.

Required Skills

Required Qualifications

- Diploma or bachelor's degree in food science, microbiology, chemistry, nutrition or a related field.
- At least entry-level food industry experience and experience with HACCP/ISO 22000 implementation.
- Excellent English and Japanese reading, writing, speaking and presentation skills.
- Microsoft Office proficiency and basic knowledge of quality auditing and inspections.
- Attention to detail, sound organization and the ability to work across teams in a multicultural environment.

Preferred Qualifications

- HACCP or ISO 22000 certification.
- Analytical, basic statistics or project management skills.
- Familiarity with Lean, Six Sigma or continuous improvement. Additional language skills are welcome.

Company Description

Confidential client