



## HYGIENE & QUALITY ASSURANCE OFFICER

### Who We Are..

SriLankan Catering Limited the award-winning exclusive Airline Caterer in Sri Lanka counts over four decades of experience in delighting the passengers of most of the world's finest airlines.

We take great pride in being among the best in the industry resulting in a meal service that discerning travellers may find in the experience availed at a five-star restaurant than in an aircraft cabin.

SriLankan Catering Limited is a fully owned subsidiary of SriLankan Airlines Ltd. and a state-owned enterprise having its catering operations in Bandaranaike International Airport Colombo (BIA), Mattala Rajapaksa International Airport (MRIA) and Colombo International Airport Ratmalana (CIAR) is also engaged in operating Airport Restaurants, Transit hotels, Industrial Laundry, while being the catering arm of VIP and Presidential Lounges and Business Class lounges located at the above airports.

SriLankan Catering Limited is an active member of International Flight Catering Association (IFCA) and International In-flight Food Services Association (IFSA).

### The Person We Are Looking For..

We are looking for an energetic, enthusiastic, self-motivated person for the above post of Hygiene & Quality Assurance Officer to look after the daily operations. The successful candidate will report to the Hygiene & Quality Assurance Manager and be responsible for tasks optimizing the productivity of the company.

### KEY RESPONSIBILITIES INCLUDE:

- Co-ordinate all functions of the Quality Assurance Assistants to ensure speedy and effective performance of work.
- Maintain all necessary documentation & records of glassware, microbiological media and testing kits stocks and place periodical orders after necessary approval from Snr Food Technologist.
- Review all food safety and environmental management records efficiently.
- Monitoring of All Quality Assurance activities throughout all SBUs including Flight Kitchen, Airport Restaurant, Lounges, SriLankan Airlines Cafeteria operation.
- Conduct quality and hygiene audits and identify deviations in process and standards.
- Microbiological & Chemical analysis of Food / Water samples.
- Inspection and the evaluation of suppliers in the aspect of hygiene and quality.
- Conduct food safety trainings to newly recruit staff on quality grounds.
- Make monthly reports on departmental statistics like total Foreign Object (FOB) and Quality complaints.
- Liaise with other departments to discharge above responsibilities.

### PROFESSIONAL QUALIFICATIONS AND EXPERIENCE REQUIRED:

- 06 years or more Experience in the relevant field.
- Having Bachelor's Degree in Food Science, Microbiology or any other similar qualification would be an added advantage.
- Full or Part Professional Qualification in the relevant field.
- Working experience in HACCP / ISO or GMP and/or other regulated environments.
- Credit Passes for English and Mathematics for G.C.E (O/L) and G.C.E. (A/L) qualification.
- Excellent writing and oral communication skills, problem solving skills & teamwork.
- Sound planning and organizing skills coupled with a methodical approach to work.

The selected candidate can be assured of an attractive and enhanced remuneration package with fringe benefits.

If you are confident that you have the above required skills and experience for the job, please e-mail your resume to [careers@srilankacatering.com](mailto:careers@srilankacatering.com) including 2 non-related referees or send by post indicating the position applied for on the top left-hand corner of the envelope to below address within 10 days from the date of this advertisement.

Human Resources & Administration Manager  
SriLankan Catering Limited  
PO: Box: 07  
Airline Centre, Bandaranaike International Airport  
Katunayake

Please visit us on [www.srilankacatering.com/careers](http://www.srilankacatering.com/careers) for more details

