



Bolux Group requires the services of a qualified and experienced,

TEST BAKER

Reporting to the Quality Control Manager, you shall have the responsibility to ensure that the flour quality meets production standards to satisfy the internal and external requirements by baking bread to verify adherence to the set specifications.

Your principal responsibilities shall include the following:

- Follow established programs, policies and practices to produce safe quality foods that meet regulatory and company requirements.
- Check the quality of raw materials used in production and advice on the gristing performance and to facilitate advising of the milling correction and adjustment by performing test bakes of both production flour, premixes and complete mixes.
- Examine and compare baked loaves/scones/buns/rolls for uniformity of colour, volume and texture.
- Perform flour rheology testing and performance analysis.
- Analyse lab test bake data and notify management of trends or out of specification data.
- Analyse and input data proficiently on a daily basis.
- Keep work area and equipment neat and clean and properly stored in 5S condition.
- Facilitate light maintenance and calibration of lab bakery equipment.
- Undertake routine maintenance of baking equipment, including greasing equipment, oiling chains in bread oven, and cleaning of baking tins and baking room.
- Maintain accurate documentation as needed and required.
- Ensure clear communication with associates and management regarding product performance as well as food safety and quality concerns.
- Develop and implement laboratory baking schedule and inform the Quality Control Manager of the schedule.
- Monitor inventory and order supplies to ensure that there is always enough stock in the laboratory bakery.
- Contribute towards the creation of daily /weekly /monthly and quarterly laboratory bakery reports to management to support decision making.
- Participate actively in the Implementation of ISO and Kaizen programs in order to contribute to company compliance with Health, Safety and Environmental Policies.

EXPERIENCE, KNOWLEDGE & QUALIFICATIONS

The ideal candidate should have at least four (4) years' Experience in a similar position and a Degree in Food Science Nutrition and Technology or equivalent. Exposure to implementation and maintenance of ISO 17225 Laboratory Management Systems will be an added advantage. Computer literacy – Excel, Power point, Microsoft office is imperative.

The candidate must also possess;

Good communication skills, attention to detail, the ability to multi-task, energy and assertiveness, good planning and organising skills.

KINDLY ADDRESS APPLICATIONS TO:

**THE HUMAN RESOURCES COORDINATOR
BOLUX GROUP (PTY) LTD
PRIVATE BAG X01
RAMOTSWA
Or email to: recruitmentgroup@bolux.bw**

Closing date: 26th July 2024

All emailed responses **MUST** have the name of the position on the subject line. Please note that **ONLY** shortlisted candidates will be responded to.