



Our ref: CPE 011/Vol.2/24

Cowrie Products Enterprise, CPE

Date: 13/06/2024....

JOB OPPORTUNITY

Job Title: Microbiology Technician - Food Processing Industry

Responsible to: Production Manager PM

Place of work: CPE Modern Spice Factory Ngomgham Mankon Bamenda II Sub Division North West Region Cameroon

Job Overview:

We are seeking a meticulous and detail-oriented Microbiology Technician to join our quality control team in the food processing industry. The successful candidate will be responsible for conducting microbiological testing on raw materials, finished products, and production environments to ensure compliance with regulatory standards and maintain the highest levels of food safety and quality.

Key Responsibilities:

- 1. Microbiological Testing:** Perform routine microbiological testing on samples of raw materials, finished products, and environmental surfaces using a variety of techniques, including but not limited to, plating, enumeration, and molecular methods.
- 2. Pathogen Detection:** Conduct pathogen testing (Salmonella, Listeria, E. coli) using appropriate enrichment and detection methods to ensure the absence of harmful microorganisms in food products.
- 3. Environmental Monitoring:** Collect environmental samples from production areas, equipment, and utensils to assess cleanliness and hygiene levels. Monitor for the presence of indicator organisms and potential sources of contamination.
- 4. Data Analysis:** microbiological test results, including colony counts, presence/absence of pathogens, and trends over time. Document findings accurately and maintain detailed records of all testing activities.
- 5. Quality Assurance:** Ensure compliance with relevant regulatory requirements (GLP, Six Sigma, and HACCP) and company policies related to food safety and quality. Participate in internal audits and assist with external audits and inspections as needed.
- 6. Equipment Maintenance:** Calibrate and maintain laboratory equipment in proper working condition. Troubleshoot instrument malfunctions and perform routine maintenance tasks to ensure the accuracy and reliability of test results.
- 7. Safety and Hygiene:** Follow established safety protocols and standard operating procedures (SOPs) for handling hazardous materials, working with laboratory equipment, and maintaining a clean and organized workspace.
- 8. Collaboration:** Collaborate with cross-functional teams, including production, quality assurance, and research and development, to address microbiological issues, investigate root causes of contamination events, and implement corrective actions.



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9. **Continuous Improvement:** Identify opportunities to improve microbiological testing methods, enhance laboratory efficiency, and reduce testing turnaround times. Participate in process improvement initiatives and contribute ideas for innovation and optimization.

Qualifications:

- Bachelor's degree in Microbiology, Food Science, or a related field. Master's degree is a plus.
- Minimum of 2 years of experience working in a microbiology laboratory, preferably in the food processing industry.
- Strong knowledge of microbiological techniques and methodologies, including aseptic technique, microbial culturing, and molecular biology methods (PCR, qPCR).
- Familiarity with regulatory requirements and industry standards for food safety and quality (CODEX Alimentarius, ISO standards).
- Experience with environmental monitoring programs and sanitation verification testing.
- Proficiency in laboratory instrumentation and software applications for data analysis (LIMS, Microsoft Excel).
- Excellent attention to detail and analytical skills, with the ability to accurately record and interpret microbiological data.
- Effective communication skills, both verbal and written, with the ability to communicate technical information clearly and concisely.
- Ability to work independently with minimal supervision and as part of a team in a fast-paced, dynamic environment.
- Flexibility to work rotating shifts, weekends, and overtime as needed to support production schedules and urgent testing requirements.

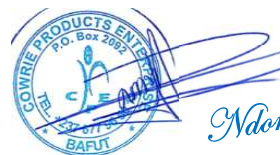
Benefits:

- Competitive salary based on experience
- Health and dental insurance
- Retirement savings plan with CNPS
- Paid time off and holidays
- Opportunities for professional development and career advancement within the company

Application requirements

- Hand written application addressed to the CED, Cowrie Products Enterprise, CPE
- Photocopies of all relevant documents
- Photocopy of National ID card

Deadline for submission of completed files 25/06/2024



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CED

All applications should be deposited at Farmer's One-Stop Shop Kobi Building Fish pond bridge adjacent Express Union Food Market of contact. **676873860 / 677965013**