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Carlsberg
Group

POSITION: QUALITY CONTROL TECHNICIAN

DEPARTMENT: PRODUCTION

LOCATION: VIENTIANE BREWERY PLANT

KEY RESPONSIBILITIES

This role will report directly to the QA Supervisor and Quality and Food Safety Manager and will be responsible as outlined below:

- Test samples in the laboratory and in the lines of beer and water by chemical and physical tests
- Follow the safety, quality, food safety, QCOM and hygiene standards of Lao Brewery Company
- Follow the ISOs standard of ISO 9001, ISO 45001, ISO 14001, and FSSC 22000
- Follow the Carlsberg Excellence standards and willingness to improve.
- Develop shopfloor standards for Quality Team and other teams and make sure they are understood and followed.
- Accountable of Physicochemical laboratory control and relevant process and product specifications
- Accountable of periodic cleaning, maintenance and calibration of all the relevant testing instruments including at line and in line instruments
- Ensure team compliance to all LBC policies and procedures. Including but not limited to the internal working rules and OHSE.

QUALIFICATION REQUIRED

- Bachelor's degree in chemistry, chemical, biology, food science) or related field
- 1-2 years' experience in the areas of laboratory, quality control would be advantageous.
- Fresh graduate is also welcome.
- Good in English
- Proficient in Microsoft Offices, Outlook
- Able to work in overtime and on three shifts (weekly rotation):
 - 1st shift: 12:00PM – 8:00AM
 - 2nd shift: 8:00AM – 4:00PM
 - 3rd shift: 4:00PM – 12:00AM

HOW TO APPLY

Submit your updated CV and cover letter (in English) to recruitment@beerlao.la before the application closing date on **3 April 2024** Tel: 02056556272.

Noted: Only shortlisted candidates will be contacted for interview

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