

Deputy Manager Quality Control

Ultimate Whole Foods (Private) Limited, is looking for the above-mentioned position to be based in Ramak, DI Khan.

Key Responsibilities:

- Oversee raw material inspections, in-process quality checks, and final product testing to ensure compliance with industry standards;
- Supervise laboratory testing of flour samples including moisture content, ash content, protein, gluten, and other physical/chemical properties;
- Monitor storage hygiene and pest control in raw material and finished goods warehouses;
- Train, manage, and guide lab assistants and QC staff;
- Ensure documentation and traceability of test results, calibration records, and quality reports;
- Handle customer complaints related to product quality and implement corrective actions;
- Liaise with production, procurement, and maintenance teams to prevent quality issues;
- Stay updated with new technologies, regulatory changes, and best practices in flour milling quality control.

Qualifications & Skills:

- Bachelor's or Master's degree in Food Technology, Microbiology, Chemistry, or related field;
- Minimum 5–7 years of experience in quality control, preferably in a flour mill or food manufacturing industry;
- Strong knowledge of wheat quality parameters, flour grades, and milling processes;
- Familiarity with laboratory instruments and quality assurance standards.

Interested candidates may send their resumes no later than **August 15th, 2025** at:

jobs@premiergrouppk.com