

VACANCY



TRAINEE OPERATOR COOKER PROCESSING PLANT / RENDERING DEPARTMENT

NAMIB POULTRY

BECAUSE YOU DESERVE BETTER

Namib Poultry (Pty) Ltd is a fully integrated broiler production operation established in 2012 and situated 30 km north of Windhoek on the A1 Highway on the farm Klein Okapuka. Namib Poultry (Pty) Ltd is an equal opportunity employer with the following vacancy available. Interested and suitably qualified candidates as well as candidates from the designated groups are invited to apply.

PRIMARY PURPOSE OF THE POSITION

To operate and monitor the Rendering Plant's cooking equipment to transform raw animal by-products into usable materials. The primary focus is to ensure efficient, safe, hygienic cooking operations that meet regulatory standards and product quality specifications.

KEY FUNCTIONS AND RESPONSIBILITIES

- **Equipment Operation**
Operate industrial cooker equipment, including digesters, pressure cookers, and rendering vessels, to efficiently cook animal by-products.
Set temperature, pressure, and time controls, start machines and or pumps.
Monitor temperature, pressure, and other process parameters to ensure proper cooking and processing of materials.
Observe gauges, dials, and product characteristics, and adjust controls to maintain appropriate temperature, pressure, and flow of ingredients.
- **Recipe Adherence**
Follow established recipes and process guidelines to achieve consistent results and optimize the quality of rendered products.
- **Raw Material Handling**
Remove cooked material or products from equipment.
Pour, dump, or load prescribed quantities of ingredients or products into cooking equipment.
Load and unload raw animal by-products into cooking equipment, adhering to safety protocols and maintaining a clean work environment.
Ensure correct quantities and types of materials are loaded according to production requirements.
- **Process Monitoring**
Continuously monitor cooking processes to detect any deviations, fluctuations, or anomalies in temperature, pressure, or other critical parameters.
Make adjustments as needed to maintain proper cooking conditions.
- **Quality Control**
Perform visual and sensory inspections of processed materials to identify any abnormalities, foreign objects, or variations that could impact product quality.
Report any quality concerns or issues to supervisors and/or Management.
- **Safety and Compliance**
Adhere to strict safety protocols, including the use of personal protective equipment (PPE), to prevent accidents and maintain a safe working environment.
Follow regulatory guidelines related to food safety, environmental regulations, and workplace safety standards.
- **Maintenance and Cleaning**
Participate in routine cleaning and maintenance tasks for cooking equipment and surrounding areas to prevent cross-contamination and ensure equipment longevity.
Report any equipment malfunctions or maintenance needs promptly.

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- **Documentation**

Maintain accurate production records, logs, and documentation related to cooking times, temperatures, ingredient usage, and any adjustments made during the process.

- **Communication**

Collaborate with other team members, supervisors, and maintenance personnel to ensure smooth production flow, troubleshoot issues, and communicate any necessary information.

- **Continuous Improvement**

Participate in process improvement initiatives aimed at optimizing production efficiency, reducing waste, and enhancing product quality.

- **General**

Clean, wash, and sterilize equipment.

Listen for malfunction alarms, and shut down equipment and notify supervisors when necessary.

Carry out reasonable ad hoc tasks received by management and superiors.

MINIMUM QUALIFICATION AND EXPERIENCE

- Grade 10 (NQF 2)
- Valid forklift license.
- Proficiency in operating machinery and understanding of its functions.
- Knowledge of safety regulations and guidelines related to equipment operation.
- Strong attention to detail and commitment to following procedures and protocols.
- Physical stamina to work in a demanding production environment, including lifting and moving heavy materials.
- Proficient in English, being bilingual will be Advantageous.
- Willing To Work Shifts (Day/Night), Weekends, Public Holidays, And Overtime

The company offers a competitive salary and market-related employee benefits.

Previously Disadvantaged Namibians (PDN) and women are encouraged to apply.

Candidates who qualify for the above position should send a short CV to the HR department.

Email: HRSalaries@npi.com.na

ONLY SHORTLISTED CANDIDATES WILL BE CONTACTED.

THE SUBJECT LINE FOR APPLICATIONS SHOULD BE: TRAINEE OPERATOR COOKER
ONLY APPLICATIONS WITH THIS SUBJECT LINE WILL BE CONSIDERED.

CLOSING DATE FOR APPLICATIONS: 18TH OF MARCH 2024

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