

DAKSHINAYAN FOODS PRIVATE LIMITED

Job Description – Quality Executive

Job Title

Quality Executive

location: Mumbai all areas

Department

Quality Assurance / Food Safety

Job Summary

The Quality Executive is responsible for ensuring food safety, quality standards, hygiene, and regulatory compliance across the restaurant and central kitchen. The role includes monitoring food production, maintaining documentation, conducting audits, training staff, and ensuring that all South Indian food products meet the company's quality standards.

Key Responsibilities

- Monitor food quality during receiving, storage, preparation, cooking, and serving.
- Ensure compliance with GMP (Good Manufacturing Practices), GHP (Good Hygiene Practices), HACCP, SOPs, and FSSAI guidelines.
- Conduct daily hygiene inspections of kitchen staff, equipment, and production areas.
- Verify cooking temperatures, cooling temperatures, hot holding, and cold storage temperatures.
- Inspect raw materials, ingredients, packaging materials, and finished products.
- Maintain quality records, temperature logs, cleaning records, and audit checklists.
- Conduct shelf-life studies and product quality evaluations.
- Coordinate microbial and laboratory testing of food products.
- Investigate customer complaints and implement corrective and preventive actions (CAPA).
- Train kitchen staff on personal hygiene, food safety, sanitation, and SOPs.
- Ensure pest control, waste management, and cleaning schedules are followed.
- Support internal and external audits and ensure timely closure of observations.
- Work closely with production, purchase, stores, and operations teams to maintain consistent product quality.

Branch: At Hotel Anand, Gandhigram Road, Near Iskon Temple, Juhu,
Mumbai -400 049 , Maharashtra

CIN No.: U56100GJ2025PTC158288 GST No. 27AALCD3690F1ZG

Phone: (+91) 9167644329 | **Mail:** Hr@dakshinayan.in

DAKSHINAYAN FOODS PRIVATE LIMITED

Required Skills

- Knowledge of HACCP, GMP, GHP, VACCP, and TACCP.
- Good understanding of FSSAI regulations.
- Knowledge of food microbiology and sanitation.
- Strong documentation and record-keeping skills.
- Good communication and training skills.
- Problem-solving and analytical abilities.
- Proficiency in Microsoft Excel, Word, and report preparation.

Qualification

- B.Sc./M.Sc. in Food Technology, Food Science, Microbiology, Dairy Technology, Biotechnology, or a related field.
- HACCP or Food Safety certification is an added advantage.

Experience

- 1–3 years of experience in a restaurant, central kitchen, food manufacturing, QSR, or catering industry.
- Experience with South Indian food production is preferred.

To apply for this position kindly contact Hr@dakshinayan.in

Branch: At Hotel Anand, Gandhigram Road, Near Isckon Temple, Juhu,
Mumbai -400 049 , Maharashtra

CIN No.: U56100GJ2025PTC158288 **GST No.** 27AALCD3690F1ZG

Phone: (+91) 9167644329 | **Mail:** Hr@dakshinayan.in