



## **About Company:**

Arthur's Food Company stands out like a beacon among all other Indian companies in the meat processed industry! Building a reputation in the world food industry is no easy feat...tastes differ and people are always in pursuit of delicious, high-grade food.

We are foremost a premier Pork and Chicken meat Processing company located in Bangalore, and the pioneers for introducing German Sausages to India. Our Premium Quality products are available in a whopping array, all 100% Gluten Free sans any Soya, MSG or artificial colors. Quality, Service, Value, Trust, Genuineness, Personalization and Taste Experience are what we pride ourselves as Leaders in! Our uniqueness offers decadent experiences to match your interests, palates, needs and prices.

**JOB TITLE: Veterinary Doctor**

**DEPARTMENT: Production and Quality Control**

## **JOB DESCRIPTION:**

### **Hygiene and inspection of animals (Pork) for slaughter**

- Ensuring the five 'freedoms' or basic animal needs
- Animal inspection before transportation
- Zoonotic disease diagnosis
- Control of outbreaks of zoonosis, ensures that the disease does not enter the food chain
- Enforce the application of humane method of slaughter.
- Antemortem & Postmortem inspection
- Protect the meat handlers against occupational zoonotic diseases.
- Protect the livestock and consumers from spread of zoonotic diseases.

### **Examination of meat and meat products.**

- Chemical examination & Microbiological examination of meat and meat products
- Antimicrobial and drug residues examination of meat and meat products
- Ensuring the food & raw material safety as per ISO certification & requirement
- The application of HACCP based controls and other quality assurance systems during food processing and distribution. The most veterinary involvement is currently focused on the raw meat hygiene during delivery from meat vendors & certify it to take it forward.

### **Quality assurance**

- Hygienic practice (GHP) throughout the food chain is a prerequisite to a risk-based approach to food safety.
- Regulatory GHP requirements generally apply during primary and secondary processing, are prescriptive, and describe process requirements rather than outcomes.
- Ensuring food suitability
- Assuring that food is acceptable for human consumption according to its intended
- Prevention of adulteration
- Certification of animal products for international trade

### **Quality Audits**

- Conducting quality audits to ensure food safety and quality of our end products to the intended customers.

### **FOOD PROCESSING QA RELATED TECHNIQUE:**

- HACCP technique.
- Food safety and quality standard.
- Sensory evaluation of meat.

### **SKILLS & BEHAVIOUR:**

- Teamwork and organization such as planning, time management, commitment and communication.
- A hard worker, quick learner, who understands the techniques and skills.
- Good communicator and active listener.
- A good team player.
- Honesty, reliability and punctuality are a must
- Has experience in the Meat / Food Processing Industry.
- Excellent Verbal and written communication in English and other Indian languages.

### **QUALIFICATION, EXPERIENCE & REQUIREMENT:**

**Experience:** 0 – 1 year

Bachelor/Master of Veterinary Science and Animal Husbandry.

**Should be certified under Karnataka Veterinary council or All India Veterinary Council**

**REPORTING TO:** Production Manager

**Location:** Bangalore (Industrial Area Attibele, Guestline Bus stop, Bangalore, Karnataka)

**Job Type:** Full-time