

THE FULLERTON

HOTELS AND RESORTS

Culinary Hygienist

The Fullerton Hotel Sydney - Australia

JOB RESPONSIBILITIES

- Implement, maintain, and regularly review the HACCP manual as required
- Collaborate with Executive Committee to update HACCP procedures in accordance with the latest standards
- Ensure ongoing food safety compliance with both governmental regulations and company-specific requirements
- Formulate a dedicated food safety team and establish a schedule for conducting monthly internal food safety audits
- Monitor the implementation of corrective actions by the relevant departments
- Design, develop, and execute comprehensive food safety training programs for all staff members
- Monitor the personal hygiene practices of food handlers and promptly report
- Collaborate with and support the purchasing department with various HCCP requirements
- Prepare food samples for laboratory testing on a monthly basis
- Chair monthly HACCP meetings, presenting relevant information to the team
- Distribute agendas and minutes for HACCP meetings and follow up on outstanding points that require action
- Verify and organize all documents pertaining to HACCP, ensuring they are stored in an orderly manner

JOB REQUIREMENTS

- Bachelor's degree or certification in food safety and hygiene
- Experience in high-end culinary settings
- Knowledge of local health regulation
- Strong verbal and written communication skills and excellent interpersonal skills
- Attention to detail and the ability to maintain impeccable hygiene standards

To apply for the above position, please send your full resume to fsy.talent@fullertonhotels.com.

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