JOB DESCRIPTION OF QUALITY CONTROL EXECUTIVE

Particulars	Details
Organisation	NCEL (National Cooperative Exports Limited)
Role	Quality Control Executive (QC)
Department	Quality Assurance and Quality Control, Aquatic Protein Vertical
Location	Production plant, Tamil Nadu
Job Nature	Full Time
Number of Openings	2
Experience	Minimum 5 years of QC in an export seafood plant
Compensation	Competitive, based on experience and credentials

Job highlights: Plant-based QC role at the processing plant, checking that every NCEL lot of sea-caught seafood, across all commercially viable species and including value-added products – chilled and frozen export products meets NCEL and buyer specifications from receiving to loading. QC will be responsible for receiving checks, in-process control, sampling, lot release and traceability records.

About NCEL: National Cooperative Exports Limited (NCEL) is the national-level multi-state cooperative society that acts as the umbrella body for exports by India's cooperative sector. It was set up by the Ministry of Cooperation, registered in January 2023, and is promoted by Amul (GCMMF), IFFCO, KRIBHCO, NAFED and NCDC. NCEL exports over 54 commodities of its member cooperatives, including rice and other cereals, fruits and vegetables, spices, sugar, tea, processed food and marine products, to buyers in over 40 countries.

About the role: The Quality Control Executive is responsible for quality, food safety and traceability of every NCEL lot, from plant receiving to container loading. You will represent NCEL's quality function at the processing plant, spend most of each shift on the production floor and work alongside the Production Manager.

Key responsibilities

Area	Duties
Plant compliance and audits	Verify that the plant follows its HACCP, GMP, SSOP and sanitation programmes while processing NCEL lots, and report gaps in writing. Review the plant's CCP, temperature, sanitation and calibration records for NCEL lots. Audit the processing plant and suppliers against NCEL's specification. Support buyer audits of NCEL lots with records.
Daily plant control	Daily pre-operational inspection and sanitation check. In-process checks on cutting, grading, soaking, marinating, battering, breading, cooking, freezing, smoking and packing. Verify pack, label and specification against buyer and FSSAI requirements. Verify CCP monitoring (cooking and freezer temperature, metal detection) and allergen control. Control cold-chain, storage, shelf life and expiry. Run product trials and shelf-life checks. Record lot-wise quantity, yield and quality changes. Hold NCEL lots or stop their processing when a limit is breached.
Receiving and suppliers	Inspect every incoming lot against NCEL and buyer specifications: species and product form, organoleptic grading, size and count, core temperature, ice condition, defects. Draw samples as per the sampling plan and send them to the lab. Verify supplier, vessel and landing records. Accept, downgrade or reject in writing. Score suppliers on quality, hygiene, consistency and compliance, and raise corrective actions.
Traceability and loading	Review lab reports for species-related hazards (such as histamine, heavy metals, ammonia and parasites). Hold and release each lot against specification and lab results. Maintain lot coding, mass balance and traceability records from receiving to dispatch. Give lot data to the team that prepares export documents. Inspect container condition and product temperature at loading.
Complaints, reports and team	Handle customer complaints and non-conformities with root-cause analysis and CAPA. Prepare daily, weekly and monthly quality reports. Escalate critical issues at once. Coordinate with Production, Procurement, Maintenance and Export. Brief plant staff on NCEL specifications and handling requirements.

Eligibility

Criteria	Requirement
Education	UG: B.Sc / B.Tech Food Technology, B.F.Sc, or B.Sc Fisheries, Marine Biology, Zoology, Microbiology.
Experience	Hands-on QC in an EU/EIC-approved seafood processing plant, across a range of marine species and product forms (chilled, frozen, value-added). Value-added production experience is preferred. Candidates without seafood plant experience will not be considered.
Certification	Level 3 or 4 HACCP, EIA/EIC technologist approval and an internal auditor course (ISO 22000, FSSC 22000 or BRCGS) are preferred.
Skills	Organoleptic grading of marine species, core temperature and cold-chain checks, sampling plans, reading lab reports, MS Excel. Experience facing buyer or regulatory audits. Clear reports and records.
Working conditions	Most of the work inside the plant, cold-room and freezer exposure

Selection process: CV screening, technical interview on species handling and CCP deviations, and HR round with reference check.

How to apply: Apply by sharing your updated CV and HACCP certificate (if applicable) to nalla.senapathy@ncel. Share: total experience, relevant seafood plant experience, species and value-added lines handled, current and expected CTC, current location, and notice period.