

"Optimizing Food, Ensuring Safety, Delivering Quality"

A Nutrition and Quality Specialist is a professional in the food industry responsible for ensuring the quality and safety of food products, while also optimizing production and food preparation processes.



For more information about **VAPRO Nutrition and Quality Specialist** certification, please contact:



POLITEKNIK AKA BOGOR

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SECTOR: FOOD, NATURE &

ENVIRONMENT

CREBO: 25463

LEVEL : IV



The primary focus of this role is to uphold food safety, prevent contamination, and ensure the overall integrity and quality of food products.

The responsibilities of this role include, but are not limited to the following:



Prepare food products following nutrition guidelines and food safety standards.



Plan daily work schedules and assign tasks to ensure smooth operations.



Train and guide team members on technical procedures, quality standards, and hygiene practices.



Organize production processes to use materials efficiently and reduce waste.



Monitor and inspect products to ensure the quality standards.



Apply food safety principles (e.g., HACCP)



Prepare reports and communicate key information to management and team members.

We assists in aligning internship and examination standards

We offer our services to support technical vocational schools, academies and training institutes across Indonesia, to improve and reach international VAPRO standards for education and training.

> Visit our website or contact us to learn more

> > www.vapro.co.id