JOB VACANCIES



POSITION: PAN BOILER VACANCIES: TWO (02) WORKPLACE: BAGAMOYO

DATE: 19/09/2025

DUTIES/RESPONSIBILITIES

- To monitor the vacuum pans operation to prepare Massecuite and grow sugar crystals to the required size.
- To monitor for and correct problems like force grain, mixed grains and entrainment.
- To notify supervisors of any abnormal changes in massecuite quality.
- To be able to identify 3 boiling zones in pan boiling and their effects during crystallization process.
- To preparations of quality grains (seeds) using Magma and slurry.
- To conduct scheduled inspections of the pan and report any defects to the maintenance team.
- To participate in schedule maintenance and support general cleaning efforts.
- To be able to perform all 3 boiling system and give good exhaustions.
- To ensure Accurately record of pan volume and boil pan to specified levels.

QUALIFICATION AND SKILLS REQUIRED

- · Knowledge of vacuum pan operations, steam plant equipment, and boiling parameters.
- Ability to identify and resolve difficulties that arise during the boiling process.
- Capacity to work in a hot, noisy environment and perform tasks requiring standing, walking, and occasional lifting.
- Ability to collaborate effectively with production, maintenance, and quality assurance teams.
- Proven working experience of atleast 5 years as a Pan boiler.
- Applicants are required to submit all the supportive documents as a single PDF file.
 Noncompliance will render the applicant application inadmissible.

Applicants are invited to submit their Applications indicating the posting title via Email to: recruitment@bagamoyosugar.com
The deadline for submitting application is 26/09/2025

Issued by the Office of Human Resources,

Bagamoyo Sugar Limited.

IMPORTANT: Avoid corruption, incase anyone requests anything from you with a promise to hire / assist on hiring you, kindly report to us through 0677113947 or via Email below: hr@bagamoyosugar.com

JOB VACANCIES



POSITION: JUNIOR PROCESS ENGINEER

VACANCIES: THREE (03)
WORKPLACE: BAGAMOYO

DATE: 19/09/2025

DUTIES/RESPONSIBILITIES

- To supervise production operations in a shift, ensuring compliance with operating procedures and KPIs.
- To check and monitor process lines and equipment to ensure they are properly working.
- To analyze process data and trends to identify areas for improvement and ensure consistent product quality.
- To assist in identifying and resolving technical issues and malfunctions in the manufacturing process and equipment.
- To conduct analysis and support the implementation of process improvements and optimization initiatives.
- To prepare and maintain detailed reports, process flow diagrams, and standard operating procedures (SOPs).
- To work closely with quality assurance, and maintenance teams to streamline workflows and achieve operational goals.
- To provide technical support and guidance to production teams on process design, optimization, and best practices.
- To performs other related tasks as needed.

QUALIFICATION AND SKILLS REQUIRED

- Bsc. In Chemical & Process Engineering, Food science and Technology or a related engineering discipline.
- Strong data analysis and interpretation skills.
- · Excellent analytical, problem-solving, and technical leadership abilities.
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