

JOB DESCRIPTION	OCCUPATIONAL RISK PREVENTION TECHNICIAN	LOCATION	LANZAROTE
DEPARTAMENT	HUMAN RESOURCES	SALARY	TO BE AGREED
START DATE	IMMEDIATE	CONTRACT	PERMANENT
REPORTING TO	ADMINISTRATIVE AND FINANCIAL DEPARTMENT	CONTACT	careers@clublasanta.com

JOB DESCRIPTION

At Club La Santa, Europe's leading sports, hotel, and tourism complex, we are looking to fully internalize our occupational risk prevention management by incorporating a qualified professional to lead the area, which is currently managed by an external company.

We are looking for a Senior Occupational Risk Prevention Technician with strategic vision, a hands-on approach, and proven experience in the hospitality and tourism sector.

KEY RESPONSIBILITIES - TECHNICAL SKILLS

- **Regulatory knowledge:** Mastery of current legislation and regulations regarding occupational risk prevention.
- **Risk analysis:** Ability to identify, assess, and analyse workplace risks, determine severity, and propose preventive measures.
- **Report writing:** Ability to write clear and concise technical reports on risk assessments, prevention plans, and inspection results.
- **Program design and implementation:** Ability to design, implement, and manage risk prevention programs tailored to the company's needs.
- Accident investigation: Skill in investigating workplace accidents and determining root causes to prevent recurrence.
- **Risk prevention management:** Ability to manage all aspects of occupational risk prevention including planning, organizing, execution, and control of preventive activities.
- **Technical training and PRL awareness:** Develop and deliver PRL training to employees in collaboration with the training coordinator.
- Coordination of Business Activities (CAE): Manage CAE processes with suppliers, contractors, and external service providers.
- Main point of contact with public authorities: For inspections, audits, or legal requirements.
- Health and Safety Committee: Participate as a member of the committee.



CANDIDATE PROFILE

Education and Experience:

- o University degree in Occupational Risk Prevention and Safety, or in related fields such as Engineering, Environmental Sciences, Psychology, etc., with a Master's in ORP.
- Master's in occupational risk Prevention with the three preventive specialties: Safety, Industrial Hygiene, Ergonomics and Psychosociology.
- Strong knowledge of CAE, ORP regulations applied to hospitality, and document management.
- o Proficient in IT tools (Excel, Word, document management platforms).
- Minimum of 3 years of proven experience as a Health and Safety Technician or Manager, preferably in hospitality, tourism, food services, or service industries.

Valued

- o English level B1 or higher (international work environment).
- Knowledge of Canary Islands regulations and experience with institutions such as INSST, ITSS, ICAP, etc.
- o Additional training in change management, leadership, workplace wellbeing, or safety culture.

CROSS-CUTTING SKILLS – COMPETENCIES

- Effective communication: Ability to communicate clearly and effectively with employees, managers, and other professionals.
- o Teamwork: Ability to collaborate and work in a team to implement preventive measures.
- Adaptability: Capacity to adjust to different work environments and changing situations.
- o Critical thinking: Ability to analyse risk situations and make informed decisions.
- o Problem-solving: Skill in identifying and resolving issues related to health and safety at work.
- o Organization: Ability to plan and manage time efficiently.

WHAT WE OFFER

- o Permanent contract.
- o Working hours: Monday to Friday, from 08:00 to 16:00 hrs.
- Free use of Club La Santa facilities.
- o A collaborative work environment focused on open communication and innovation.
- o Access to training courses for both professional and personal development.

If you're interested in joining this project, please send us your cover letter and updated CV detailing your experience and motivation for taking on this challenge to <u>careers@clublasanta.com</u>. We look forward to meeting you and evaluating your application.