



JOB TITLE: QC Laboratory Technician (1 year contract)
DEPARTMENT: FSQA
REPORTING TO: QA Supervisor

OVERVIEW

The **QC Laboratory Technician** is responsible for allergen, microbiology and organoleptic testing on raw materials and finished products as well as QC tasks in the plant. The technician is also responsible for ensuring the highest level of food safety standards and compliance, and to support the continuous operation of production where necessary.

This position is a maternity leave replacement (12 months), with a possibility of extension.

SHIFT TIME

- Monday to Friday, 3pm to 11:30pm, with occasional overtime/weekend work may be required.

DUTIES AND RESPONSIBILITIES

- Organize, prioritize and conduct allergen, microbial, organoleptic testing on raw materials and finished products
- Perform QC tasks in the facility as assigned
- Maintain accurate and complete QAQC records; assist in Hold and Release program
- Calibrate, clean and maintain laboratory equipment
- Maintain cleanliness in the laboratories; ensure Good laboratory practices are in place
- Assist in creating, reviewing, and updating SOPs where applicable
- Assist in investigation of quality issues and special projects if needed
- Assist in training of new and existing staff if needed
- Proactively maintains a safe working environment with focus on prevention and ensuring continued compliance with HACCP
- Carry out other duties as required

SKILLS AND QUALIFICATIONS

Education

- Graduation with a Bachelor degree from a recognized university or college from life sciences with laboratory experience or the equivalent combination of education and experience. Specialization in Food Science or Microbiology will be an asset.



Skills, knowledge and experience

- Laboratory testing (ELISA /Micro Testing)
- Organized and attention to details
- Ability to prioritize under pressure to meet deadlines
- Excellent verbal and written communication skills
- Strong interpersonal skills; able to work independently and as a part of a team.
- Working knowledge of Microsoft applications including Outlook, Excel, Word, etc.
- Knowledge of HACCP, GMP and GLP.
- Take initiative to identify and resolve issues

BENEFITS

- Competitive Wages
- Extended Health benefits fully paid by Daiya for your family
- 3 weeks' vacation
- RRSP matching your retirement contributions
- Annual Personal health and wellness fund
- Fun and creative environment
- Inspiring and innovative work
- Smart and passionate teams
- Making people and the planet a healthier place

HOW TO APPLY

Please submit your application to careers@daiyafoods.com with "QC Lab Technician – 1 year contract" on the subject line.