



**JOB TITLE:** QA Technologist  
**DEPARTMENT:** FSQA  
**REPORTING TO:** QA Supervisors

## OVERVIEW

The QA Technologist is responsible for day-to-day food safety and quality monitoring and verification activities at the manufacturing facility. The technologist ensures that Daiya's food safety and quality standards are enforced and maintained at all stages of the manufacturing processes; and supports the continuous operation of production line.

## SHIFT (3 positions available)

- 1 position: Friday to Tuesday (6:30am to 3:00pm)
- 1 position: Tuesday to Saturday (3:00pm to 11:30pm)
- 1 position: Friday to Tuesday (3:00pm to 11:30pm)

## DUTIES AND RESPONSIBILITIES

- Monitor the quality of ingredients, work-in-progress and finished products through allergen, microbial, chemistry, organoleptic analyses and on-site quality verifications
- Collect and perform environmental sampling and evaluations
- Complete sanitation verifications and take immediate actions where necessary
- Verify production process records, conduct internal audits and follow up with Operations team
- Follow good laboratory practices; Calibrate laboratory equipment Manage Hold and Release program and Non-conformance Records (NCR)
- Assist in handling customer complaints and traceability exercise
- Maintain and organize QA and HACCP-related documents, perform SQF and HACCP-related tasks as assigned. Timely report of GMP concerns
- HACCP-related SOPs as needed
- Ensure a safe working environment
- Other duties as assigned

## QUALIFICATIONS

- Graduation with a Bachelor degree from a recognized university or college in Food Science, Microbiology or related discipline; the equivalent combination of education and experience may be considered
- Previous QA/QC experience in Food Manufacturing facility
- Ability to perform microbiological testing and evaluations
- Working knowledge of HACCP, Prerequisites and GMP, and ability to train others
- Sound and professional communication and interpersonal skills
- Demonstrated analytical, problem solving and decision-making abilities
- Organized and attention to details
- Good computer skills (Microsoft Word, Excel, Outlook, etc.)



- Proactive, ability to multi-task and prioritize tasks in a fast-pace and changing environment with minimal supervision

## **BENEFITS**

- Competitive wages
- Extended Health benefits fully paid by Daiya for your family
- 3 weeks' vacation
- 3 PTO's (personal time off)
- 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](mailto:careers@daiyafoods.com) with "QA Technician" on the subject line and indicate what shift time you prefer to work.