



POSITION DESCRIPTION

JOB TITLE:	Quality Control (QC) Technician
DEPARTMENT:	Foods Safety Quality Assurance (FSQA)
REPORTING TO:	Quality Assurance Supervisor

Welcome to the unexpected delight of plant-based exploration! We're the creators of a revolutionary cheese alternative that tastes, shreds, melts and stretches like traditional cheese. Today, as plant-based food grows in popularity, that spirit of innovation continues to inspire our team.

We believe in pioneering plant-based breakthroughs that delight people and planet. Our portfolio of great tasting foods provide an opportunity for everyone to gather around the table, whether you have food allergies, are flexitarian, vegan, vegetarian, or just plant-based curious!

We're one big family of food-loving Daiyans, and we're always on the lookout for people who share our passion, our vision, and our ability to make each other smile.

SUMMARY:

The Quality Control Technician ensures that Daiya's food safety and quality standards are enforced and maintained at all stages of the manufacturing processes through routine quality monitoring, sampling and testing.

SHIFT:

- PM Shift - 3:00pm to 11:30pm, Tuesday to Saturday (flexible to work Monday – Friday)

Shift start times may subject to change depending on operational requirements

DUTIES AND RESPONSIBILITIES:

- Monitor the quality of incoming raw materials, work-in-progress (WIP) and finished products through physical, chemical, organoleptic analyses, and on-site quality verifications
- Assess plant sanitation through pre-operational, changeover and environmental sampling
- Perform on-site label verification checks of finished products, WIP and premixes
- Conduct HACCP-related and routine quality monitoring
- Calibrate and properly maintain of laboratory equipment
- Collect and perform chemical concentration tests
- Perform QC administrative tasks as assigned
- Encourage and enforce Good Manufacturing Practices (GMP) in the plant; and ensure safe working conditions
- Other duties as assigned

RELATED SKILLS, KNOWLEDGE AND ABILITIES

- College diploma or Bachelor's 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 is an asset
- Ability to perform Microbiological testing and evaluation
- Working knowledge of HACCP, Prerequisites and GMP
- Sound and professional communication and interpersonal skills
- Organized, accuracy and attention to details
- Ability to multi-task and prioritize tasks in a fast-pace and changing environment with minimal supervision

BENEFITS

- Competitive compensation
- 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 Technician" on the subject line.