



JOB TITLE: QA Continuous Improvement Coordinator

DEPARTMENT: Quality Assurance

REPORTING TO: QA Continuous Improvement Team Lead

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.

OVERVIEW

The QA Continuous Improvement Coordinator is responsible for the development, maintenance, and continuous improvement of the Co-manufacturing-related Quality Systems. This team member works closely with co-manufacturers' Quality Team as well as liaises with Daiya's QA, R&D and Supply chain teams to ensure quality & food safety programs are in place at co-manufacturers and that they are compliant to Daiya quality standards. This team member is also responsible to provide QA administrative support related to co-manufacturers' suppliers and Daiya's customers.

DUTIES AND RESPONSIBILITIES

- Develop, implement, update and maintain documents related to Quality Systems for Daiya products at co-manufacturers.
- Assist co-manufacturers in establishing programs to obtain and maintain 3rd party and regulatory quality certifications
- Routine review of testing data of co-manufactured products. Ensure product release are completed in a timely manner
- Follow up on quality incidents and complaints with co-manufacturer, and provide support for troubleshooting and continuous improvement
- Initiate traceability exercise of co-manufactured products from the manufacturing level
- Monitor compliance to quality policies and procedures, such as product quality, testing results, customer complaints
- Establish and document testing protocol; review and organize all quality testing results and ensure testing is completed on-time
- Administer Food Safety, Quality and continuous improvement training to co-manufacturers where necessary
- Complete Customer Food Safety Questionnaires and coordinate FSVP documentation transfer
- Participates in in QMS development and implementation and CI projects for existing and new projects
- Other QA Systems duties as assigned
- Attend and actively participate in HACCP meetings and provides support to the HACCP Team on implementation, maintenance, and verification of the HACCP System (including Prerequisite Programs) related to products manufactured at 3PMs
- Manage other projects as assigned and ensure completion within project timelines
- Other QA Systems duties as assigned



QUALIFICATIONS

- Bachelor's degree from a recognized university or college in Food Science, Microbiology or related discipline
- At least 2 years of QA/QC experience in Food Manufacturing
- Working knowledge of HACCP, Prerequisite Programs, GMP and ability to train others
- Experience working with co-manufacturers is an asset
- Sound, professional verbal and written communication skills; proactive, independent, approachable, respectful and ability to motivate and implement change related to Quality Systems in a multi-disciplinary team
- Organized and attention to details
- Able to be flexible in work schedule if needed (weekend and off office hours)
- Ability to drive and travel within North America (~ 15% of travelling may be required)

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 "QA Continuous Improvement Coordinator" on the subject line.