



JOB TITLE: QA Continuous Improvement Team Lead

DEPARTMENT: Quality Assurance

REPORTING TO: Sr. QA Manager

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 Team Lead** is responsible to lead the development, maintenance, and continuous improvement of the Co-manufacturing-related Quality Systems. This leader 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 with Daiya quality standards. This role is also responsible to liaise with Supply Chain and 3rd party warehouses to ensure quality systems in maintained in our Distribution chains. In addition, this leader collaborates and assists in continuous improvement projects and quality process improvements in the main plant.

DUTIES AND RESPONSIBILITIES

- Lead, supervise and mentor the QA CI team
- Carry out the development, implementation, and continuous improvement of Quality Systems for Daiya products at co-manufacturers and warehouses. Duties include but may not be limited to the following:
 - Validating co-man SOPs to Daiya standards
 - Implementation of Daiya finished product specifications at the 3PM
 - Lead conduct GMP audits of 3PM and 3PL and follow-up on deficiencies to ensure that corrective actions are appropriate and completed in a timely manner
 - Investigate non-conformances, complaints and out of specs incidents at 3PMs and 3PL and follow up with corrective and preventative actions up to closure.
 - Trend and report on quality incidents and complaints with 3PM
 - Guide the development of testing protocol of any new product or process for co-manufactured products
 - Ensure solid traceability of co-manufactured products
 - Suggest methods and assists in continuous improvement of Daiya product's safety, quality and manufacturing processes at the 3PM
 - Focus on proactive and positive relationship-building with Quality Team at 3PM through regular communication, support, audits and follow up
 - Measures and tracks facility performance through quality scorecard
 - Host regular meetings with 3PMs' QA team to share trends on quality metrics and drive improvement
- Provide regular Co-man quality indicators reports to management team and assist in knowledge transfer of food safety best practices to all departments
- Collaborate in continuous improvement of existing and new projects related to Daiya Main Plant
- Participates in QMS development and implementation



- Provides technical support to the HACCP Team on implementation, maintenance, and verification of the HACCP System (including Prerequisite Programs) related to products manufactured at 3PM
- 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 5 years of QA/QC experience in Food Manufacturing with experience with supervising a team
- Previous experience in driving continuous improvements, quality audits and experience collaborating with and monitoring co-manufacturers
- Experience in implementation of HACCP systems and with regulatory or 3rd party audit
- 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 (~ 25% 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 Team Lead" on the subject line.