



JOB TITLE: QA Technologist

DEPARTMENT: 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 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 production line operation.

SHIFT TIME:

- Mon - Fri (1:30 PM – 10:00 PM); Shift start times may be subjected to change depending on operational requirements

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
- Conduct bulk ingredient receiving quality checks
- Assist in investigation and troubleshooting of quality incidents
- 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 the 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. A timely report of GMP concerns
- HACCP-related SOPs as needed
- Ensure a safe working environment
- Other duties as assigned



QUALIFICATIONS

- Graduation with a 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
- 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-paced and changing environment with minimal supervision

BENEFITS:

- Competitive wages and extended health benefits fully paid by Daiya
- 3 weeks' vacation and 3 PTO's (personal time off)
- RRSP matching your retirement contributions
- Annual personal health and wellness fund
- Fun and creative environment/culture

HOW TO APPLY

Please submit your application to careers@daiyafoods.com with "QA Technologist" on the subject line.