



POSITION DESCRIPTION

JOB TITLE: Continuous Improvement Engineer

DEPARTMENT: Operations

REPORTING TO: Continuous Improvement Manager

SUMMARY:

The **Continuous Improvement Engineer** works closely with Plant Operations and Supply Chain in assessing and implementing improvements in accordance with Six sigma/Lean Manufacturing principles. Additionally, they will work cross functionally with quality and R&D to identify improvements in quality, efficiencies, and waste elimination. Key skills for this role are problem-solving, data analysis and a keen interest in working collaboratively to develop new processes and improve current ones.

DUTIES AND RESPONSIBILITIES:

- Analyze current manufacturing process performance and identify opportunities that will result in increased efficiency, cost savings and customer satisfaction.
- Be able to conduct experimental plant trials to with improve product quality or increase production efficiencies.
- Lead or participate in the discovery, planning and execution of continuous improvement initiatives. Ensuring project objectives are delivered within scope, time and budget.
- Support the development and standardization of manufacturing processes through the creation and management of SOPs.
- Must be comfortable working occasionally in a dry, refrigerated, and/or freezer environment (2°C)
- Tasks may occasionally require some heavy lifting.
- Work collaboratively across departments, ie. R&D, Supply Chain, Procurement, Planning, and Inventory.

EXPERIENCE:

- Bachelor's degree in Engineering, Mechanical, Industrial or Chemical (Required)
- Six Sigma Green Belt Certification (Required)
- Food or CPG industry experience (Preferred)
- 3-5 years' experience as an engineer in a manufacturing setting.
- 2+ years continuous improvement experience (Preferred)
- Knowledge of and demonstrated ability to implement SOPs, GMPs, and preventative maintenance programs applicable to food production and food safety principles.
- Collaborative individual with ability to work as part of a team, as well as autonomously on certain tasks.
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REQUIRED SKILLS:

- Experience in packaging and/or manufacturing environment in the food industry
- Advanced knowledge of Microsoft Excel (required), Tableau or PowerBI (desired)
- Excellent communication skills, both verbal and written
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- Experience with ERP systems is an asset (Syspro or SAP)
- Excited to work in a fast-paced operations environment within the food manufacturing sector.
- Organized and strong attention to details
- Ability to multi-tasks and prioritize tasks in a fast-paced 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 with “**Continuous Improvement Engineer**” on the subject line and indicate what shift time you prefer to work.