

Food QA Lab Technician at BakeMark Ingredients Canada, Ltd (Richmond BC)

Position

- Permanent QA Food Lab position
- Reports to the Director of Manufacturing and QA

Duties and Responsibilities

- Work as a member of the regulatory team assigned to specific projects
- Collects ingredient data and records information in spreadsheet, and saves
- Collects and supports the baseline data driven template for transition to new software platform
- Interacts with R&D, QC, QA, Purchasing, Manufacturing and outside vendors to collect accurate information
- Review data in Recipe Management for accuracy and compliance
- Other duties may be assigned

Qualifications

- Graduate with a food science or related degree/diploma
- Good working knowledge of MS Excel and Word
- Organized, and pays attention to details

Please email your resume and cover letter to Ellen Tsang (Director of Manufacturing and QA) at ellen.tsang@bakemark.com

Opening date: Nov 6, 2017

Closing date: Nov 30, 2017