

OPEN TO THE PUBLIC
Employment Opportunity

Food Technologist

BioFoodTech

Location: 101 Belvedere Ave, Charlottetown

**Full-Time Temporary for One Year with possibility of extension
(Commencing Immediately)**

Reporting to the Food & Bioscience Technology Manager, the Food Technologist supports other members of our Food Technology division to help the food industry to develop innovative, high quality products from idea to commercial production. This includes multiple technical considerations involving food chemistry, microbiology and physics, along with regulatory, quality and food safety requirements.

Duties include but are not limited to:

- Assisting senior project leaders (Food Scientists) in project delivery at the bench and in the pilot plant. This could include product formulation, processing systems, equipment, sensory analysis, shelf-life evaluations, food safety/HACCP, food regulatory needs, packaging technology, thermal processing and food analytical methods;
- Developing project contracts with clients, including workplans, budgets and resources required to meet objectives, and managing some projects independently. This would include conducting and overseeing work activities, collecting and analyzing data, and providing outcomes to clients;
- Participating in client meetings to discuss objectives and proposing technical approaches and solutions;
- Following BFT's ISO 9001 system in terms of reviews, approvals, record keeping, and reporting;
- Carrying out experiments and make technical decisions on results;
- Obtaining resources and materials needed for tests, including ingredients (from client or purchased), along with packaging, and functional ingredients;
- Maintaining excellent communications and relationships with clients, keeping them informed of project status, and writing interim/final reports as required;
- Supporting BFT's marketing and promotional activities such as attending networking events (workshops, conferences, meetings);
- Acting as Quality Coordinator for the Food Technology division and performing internal audits on ISO 9001 compliance; and
- Performing other duties and responsibilities as required.

Minimum Qualifications:

- BSc degree in Food Science;
- Some experience in conducting innovation/product development projects for industry;
- Demonstrated equivalencies will be considered;
- Basic knowledge in food science, particularly in food formulations, pilot plant operations, food sanitation, sensory analysis, thermal processing and quality systems (e.g. HACCP, ISO 9001, and GFSI recognized quality management systems);
- Understanding of routine food analysis (i.e., pH, Aw, moisture, etc.);
- Solid understanding of food safety;
- Good organizational and communications skills;
- Ability to perform literature and database searches in order to handle technical inquiries and project requirements;
- Ability to work independently and as a team player;
- Self-starter and proactive;
- Computer literacy (ie. word processing, spreadsheets, statistical programs);
- Good understanding of statistical techniques, their application and interpretation of compiled results after analysis.

Other Qualifications that would be an asset:

- Ability to create, implement and monitor HACCP plans;
- Experience operating food processing equipment at pilot plant or industrial scale;
- General experience working within a food processing company.

Please ensure the application clearly demonstrates how you meet the noted qualifications as applicants will be screened based on the information provided. We would like to thank all applicants for their interest; however, only those who are selected for an interview will be contacted.

Salary Range: \$31.19 - \$38.99 – Level 17 BFT Pay Plan
Bi-Weekly Hours: 75.0 hours bi-weekly
Posting ID: 2021-04 BFT
Closing Date: **Monday, November 22, 2021 @ 5:00pm**

If interested, please submit a resume to:

Margo Thistle, HR Officer

mmthistle@gov.pe.ca

c/o Department of Economic Growth, Tourism & Culture

PO Box 2000, Charlottetown, PE C1A 7N8