

## **Food Processing Specialist**

Location: 101 Belvedere Ave, Charlottetown Position: One (1) Full-Time Position Commencing Immediately for Two (2) Years Hourly Salary Range: \$38.53 - \$48.16 Annual Salary Range: \$75,133 - \$93,917 Pay Level: 19 (BFT Pay Scale) Biweekly Hours: 75.0 (Monday to Friday) Posting ID: 2024-02-BFT Closing Date: Monday, November 18, 2024 @ 5:00pm Open to: Public

<u>BioFoodTech</u> is committed to Equity, Diversity, Inclusion and Accessibility. Our goal is to build a public sector workforce that reflects the diverse communities we serve and to promote welcoming, diverse, inclusive, respectful workplaces that are accessible to all. We welcome all interested individuals including Indigenous People, persons with disabilities, Black, racialized, ethnic and culturally diverse groups, as well as people regardless of their sexual orientation, gender identities, and gender expressions.

## What we offer:

- Employer paid health and dental benefits
- Pension Plan
- 3 weeks paid vacation annually
- Up to \$2,500 annual training funds

Reporting to the Senior Innovation Manager, the **Food Processing Specialist** will have the opportunity to be part of a team of technical experts to help industry clients commercialize innovative products. The role involves designing, optimizing, implementing, and executing food production processes to create food or other similar products that are high-quality, safe, cost-effective, and sustainable.

## Duties will include:

- Apply principles of food science and engineering to select or design equipment, processes and systems for production;
- Evaluate and improve existing processing techniques to enhance the efficiency, product quality, yield, sustainability, or consistency during production, and identify and resolve technical issues that arise during processing;
- Conduct pilot trials for scale-up to establish equipment, processing steps, critical process parameters, throughput, and product specifications;
- Conduct other trials/experiments, analyze results and make changes to ensure the goal is met;
- Provide technical guidance to management needed to form project objectives, costing, resources, and work plans, including design, methods and strategy;
- Maintain excellent communications and relationships with staff and clients, and participate in meetings to update clients and provide interim/final reports;
- Other duties as required.

## Minimum Qualifications:

- Bachelor's degree in Chemistry, Chemical Engineering, Biochemistry, Food Science, or a related field;
- Considerable experience in production processes within the food or cannabis industry;
- Hands-on experience with production technologies in a manufacturing environment
- Proficient in operating and troubleshooting production equipment;
- Familiar with analytical techniques for evaluating food safety;
- Strong understanding of food processes, equipment operation, and safety protocols;
- Strong problem-solving skills and attention to detail;
- Excellent communication and teamwork abilities;
- Ability to work independently and manage multiple tasks simultaneously;
- Ability to lift and handle materials up to 50 pounds and to stand for extended periods of time in a laboratory or production environment.

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.

This competition may be used to fill future vacancies.

Please apply online at <u>WorkPEI</u> by **Monday, November 18, 2024 @ 5:00pm.**