



Position: Food Safety & Quality Consultant

Location: 603-7 St Thomas St., Toronto, ON

Description:

- Develop and maintain all GFSI programs from initial creation to implementation
- Develop and maintain Canadian regulatory programs from initial creation to implementation (Safe Food for Canadians)
- Provide support to Director of Food Safety and Quality Services and other divisions as needed
- Work on special projects and programs to continue developing dicentra's business repertoire
- Interact with regulatory authorities and third-party certification bodies on behalf of clients
- Create SOPs and programs for clients as needed to meet various requirements
- Conduct validation studies for critical control points and process controls
- Conduct on-site assessments for compliance as needed
- Conduct label reviews for food products both in the US and Canada
- Conduct schematic and building reviews to meet FDA, CFIA and GFSI program requirements
- Conduct research on various food safety topics upon client request

Qualifications:

- Post-Secondary Degree in a related field (biology, biotechnology, biochemistry, food science, etc.)
- Knowledge of GFSI Standards, HACCP and Good Manufacturing Practices
- Prior experience with BRC, SQF, FSSC 2000, IFSPacSecure, etc.
- Proficient with writing SOPs and prerequisite programs from scratch
- HACCP Certification Training Course from a reputable body of at least 16 hours
- Prior consulting experiences an asset
- Able to work independently with little supervision or as a team
- Willing to take on challenges and learn in an ever-changing regulatory landscape
- Adept at using MS Office applications
- Strong attention to detail
- Strong problem-solving skills
- Strong verbal and written skills
- Ability to manage and prioritize tasks in a fast pace, hard deadline environment



In addition, we value the following qualities in our team members:

- Personality characterized by high quality standards, responsibility and engagement
- Ability to interact with a range of personalities and many levels of the organization
- Demonstrated self-motivation and the ability to take initiative
- Project management and strong prioritization skills
- Attention to and ability to execute details
- Adaptable to changing environment, client and project needs

Other Requirements:

- Ability to travel to various plant locations across Canada and the United States will be required approximately 25% of the time
- A valid Ontario driver's License and access to a vehicle is required
- Comfortable with following up with warm leads by phone 25% of the time

Applying for this Position:

To be considered for this opportunity, please email your CV and related documentation to info@dicentra.com with the position in the subject line.

dicentra is firmly committed to creating a welcoming, accessible, respectful and inclusive environment at our company in all divisions. We support the safety of employees and clients of diverse backgrounds and experiences. We also strive to meet individualized accessibility to ensure full inclusion for everyone.

About dicentra:

dicentra is a contract research organization and professional consulting firm that specializes in addressing all matters related to safety, quality and compliance for all product categories in the life sciences and food industries.

We evaluate, implement, and provide all the necessary support for our client's products and operations, allowing them to gain market access while building confidence in their brand.

We achieve this through our four business divisions:

- Life Sciences Consulting
- Food Safety & Quality Consulting
- Global Certifications
- Clinical Trials

Our team of experts work collaboratively to protect and improve our client's businesses. We strive to promote a dynamic environment and encourage our team to continuously develop and enhance their skills and expertise, resulting in innovative solutions for our clients. Learn more at www.dicentra.com