

Position: Quality Assurance Technician

Angel Seafoods Ltd., a growing seafood and ethnic food importer/distributor, is adding a new staff to oversee our Quality Assurance program. This is an opportunity to get involved in the growing ethnic food sector.

Responsibilities:

Safe Food for Canadian Regulation Program

- To maintain our Preventive Control Program as required by the licensing requirement under the Safe Food for Canadian Regulations.
- To ensure that procedures are followed and proper records are kept.
- To ensure the seafood/food we import comply with applicable Food and Drug Regulations of Canada.

QMP/HACCP Program

- To ensure our seafood processing comply with the process licensing requirements, including QMP/HACCP program and other pertinent regulations.

Qualifications:

You are an energetic person who thrive in a fast pace environment. You have strong interest in ethnic food, in particular Japanese food.

- You have a Diploma/Certificate in Food Technology or Food Science, particularly in the field of food safety.
- You are well versant in matters related to food additives and processing aids.
- You are trained and have good understanding of matters related to foodborne pathogens.
- One year working experience in related field is preferred, particularly in CFIA compliance.

Please send you application and resume to QA@angelseafoods.com