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Goodly Foods is a budding social enterprise that makes soups, stews and sauces by repurposing surplus produce and creating supportive employment opportunities in partnership with our employment partner, HAVE Culinary Training Society.

Working closely with our suppliers, production team and our Product Development Chef Karen Barnaby, we are now developing our next generation of branded soups, stews and sauces out of Commissary Connects’ newest shared kitchen facility, BC’s first Regional Food Hub.

Goodly Foods is currently looking for a part-time QA technician to assist in developing/ updating their HACCP & Food Safety programs. The work hours will be approximately 20hrs per week.

Duties:

* Approx. 20hrs per week
* Assist in creating/ updating HACCP plans
* Assist in creating/ updating pre-requisite programs
* Create SOPs and policies to comply with customer and audit requirements
* Create/ update QA control forms
* Perform QA checks
* Other QA/ food safety tasks as required

Requirements:

* Food Technology Diploma or equivalent
* HACCP/ GMP trained
* Familiar with 3rd party audits an asset
* Proficient in writing clear and concise SOPs
* Proficient in Word, Excel
* Detail oriented – attention to details
* Self starter – can work independently with minimal supervision and in a team environment
* Good with instructions
* Likes to work in a budding start up

Please submit your resume and cover letter to Aart Schuurman Hess by using the following email address: [aartsh@hellogoodly.ca](mailto:aartsh@hellogoodly.ca).