



Career Opportunity: Quality Assurance Specialist

Imagine being part of a growing team focused on introducing Asian Comfort Food to the North American market. Aspire to lead our innovation efforts from idea to implementation. Eager to be part of the change in culture from a small ethnic company to a mainstream solution provider to some of the largest grocery retailers and food service companies in the country. Change is at the heart of Hon's vision for the future. We look to be a leader in the rapidly evolving Asian Food category. We have several manufacturing facilities in the Vancouver area: the main office and distribution centre in the Vancouver Eastside (Rail Town), steamed noodle and semi-dry rice noodle plant near Clark and Venables, and a SQF certified / federally licensed meat plant on SE Marine Drive at Knight. We are transiting to our new state of the art Richmond head office, innovation centre and production facility.

Over the past ten years, Hon's has quadrupled in size while adding three production facilities. Our plan is for continued growth with investments in new facilities, industrial production lines, and new product introduction for the North American market. Our goal is to double in size within the next five years.

Job Summary:

Reports to Director of R&D and Quality of the company, you will work with R&D Specialists, QA Supervisor, various plant managers, sales and marketing and are responsible for the development and management of the quality assurance functions at Hon's various facilities.

Responsibilities:

- Overseeing product quality and provide solutions to issues related to product quality
- Modify, update, implement, and monitor the food safety plans
- Devise and implement traceability programs for ingredients and finished products
- Develop and implement SOP's and process controls
- Develop and maintain production recording sheets
- Log and document consumer and customer complaints
- Update and maintain a supplier approval program and verify incoming ingredients
- Update and maintain the sanitation program
- Perform risk-based ATP, Allergen and microbiological sampling and co-ordinate Pre-Op programs
- Assist in other duties as required

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- Identify problems and offer a science-based solution

Qualifications and Requirements:

- BSc. in Food Science or related fields
- Knowledge of HACCP, GMP, SQF, Canadian and US food regulations
- Fluency in English; ability to communicate in Mandarin or Cantonese
- Available for an earlier start time at 7am, occasionally required for weekend work as required.
- Experience in Food Manufacturing Plant an asset
- Able to travel to various plants within Greater Vancouver
- Proficient in Microsoft Office
- Detail-minded with multiple-tasking capabilities, good communication and interpersonal skills and ability to work independently or in a team setting

If you are interested in this position, e-mail your resume to hr@hons.ca.
Compensation package to be determined.

