

Job Posting: FBIC 0223

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| Job Title: | Research Associate |
| Department: | Food & Beverage Innovation Centre |
| Date | November 2023 |
| Rate of Pay: | \$22.56 per hour |

Located at the Daniel J. Patterson campus in Niagara-on-the-Lake, the Food & Beverage Innovation Centre (FBIC) offers a full suite of services to support industry innovation and commercialization of new products and processes. From new recipe and concept development to shelf-life testing, prototyping, and small batch beverage processing, the FBIC pairs industry partners with our highly qualified staff, faculty, recent graduates and students with the right expertise and equipment to meet their needs from concept to shelf.

Project activities can include:

- Recipe and new product development assistance
- Product refinement and scale-up assistance
- Process improvement
- Food safety and regulatory
- Sensory and consumer testing

Job Description:

The Research Associate will be a recent graduate of a Niagara College program in either the School of Culinary Arts; School of Wine, Beer and Spirits; School of Business and Management, or a related program. Over the term of the contract, the Research Associate will support projects involving food science, culinary, and food safety research activities. The successful candidate will work on a variety of projects and skill-building tasks to develop tools and resource materials for start-up and established food and culinary partners. The role involves supporting product development, sourcing ingredients, HACCP documentation, measurement of food safety and quality control parameters, sensory analysis, and following up on partner issues to complete research projects and commercial runs. The successful candidate will report to the Research Program Manager.

Duties and Responsibilities Include (But Are Not Limited To):

- Working independently and in collaboration with the research team
- Serving as a mentor and providing coaching to Research Assistants
- Assisting with product development and shelf-life studies
- Sourcing co-packers and ingredient suppliers
- Assisting with ingredient inventory
- Coordinating product scale-up activities
- Assisting with HACCP documentation
- Following up on partner issues to complete resolution when needed
- Assisting with laboratory activities
- Assisting with special events
- Conducting ethical research
- Completing other project deliverables as assigned

Key Competencies:

- Recent graduate from a Niagara College program in either the School of Culinary Arts; School of Wine, Beer and Spirits; School of Business and Management, or a related program from Niagara College
- Experience working in a production setting is considered an asset
- Experience working in the food and beverage industry, or with culinary relevant techniques, is considered an asset
- Demonstrates high level of organization and time management skills
- Demonstrates great attention to detail, quality, and accuracy
- Ability to supervise, coach, and mentor others
- Excellent skills in written and oral communications
- Excellent reliability, and ability to commit to deadlines
- Capable of working independently, while being a member of a collaborative team
- Knowledge of MS Office applications, including Excel and Word
- Demonstrates an uncompromised commitment to confidentiality
- Ability to take initiative to complete tasks and develop solutions

Working Conditions:

- This is an on-campus position.
- 35 hours per week, Monday to Friday between 8:30 am to 4:30 pm
- Some evenings and weekend work may be required (although this is not typical)
- This position is a one-year contract starting in November

Deadline to Apply: Monday, November 20, 2023

Email your resume, cover letter and transcript to researchjobs@niagaracollege.ca and reference posting FBIC 0223. We thank all applicants; however, only those qualifying for an interview will be contacted.