Niagara College

Food and Beverage Innovation Centre

Job Posting: FBIC 26-01

Job Title: Research Associate

Department: Food and Beverage Innovation Centre
Date: November 2026
Term: One-year contract
Rate of Pay: $25.64 per hour

Located at the Daniel J. Patterson campus in Niagara-on-the-Lake, the Food and 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:

- Sourcing ingredients, supplies and packaging
- Food and beverage product development and optimization in R&D labs
- Process improvement
- Sensory and flavour development
- Food safety and HACCP documentation
- Maintaining good manufacturing practices

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; or a related program. Over the term of the contract, the Research Associate will support projects involving food science, culinary innovation, and food safety research activities. The role involves supporting beverage product development, sourcing ingredients, HACCP documentation, measurement of food safety and quality control parameters, sensory analysis, conducting shelf-life studies, and following up on partner issues. The successful candidate will report to the Associate Director, FBIC.

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 (within 2 years) from a Niagara College program in either the School of Culinary Arts; School of Wine, Beer and Spirits; or a related program from Niagara College
- Experience working in the food and beverage industry, or with culinary relevant techniques, is considered an asset
- Experience working in a production setting 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 9 at 5:00 PM

Email your resume, cover letter and transcript to researchjobs@niagaracollege.ca and reference posting FBIC 26-01. We thank all applicants; however, only those qualifying for an interview will be contacted.