### About Them

novel food processing platform using gourmet fungi

developed the world's first organic bitter blocker

looking to use the technology to reformulate products to be healthier for consumers.

100% natural, GMO free, chemical free, and certified organic

### Position Purpose

maintaining the quality programs

ensure that all quality programs meet or exceed … standards as well as all other … quality and food safety requirements.

support the quality release of finished goods, raw material, etc.

lead the quality review process

### Essential Duties:

* Implementation, adherence and maintenance of the MycoTechology Quality System, FSMA and BRC programs for Food Safety Compliance Team.
* Assists in quality hold and investigating to ensure consistency in production, sensory and product formulation and makes certain that team member safety and food quality practices are incorporated in all activities.
* Assists in review and updates quality programs and policies in coordination with the QA Manager and/or Director of Regulatory & Quality Affairs.
* Routinely preforms quality tests and analysis on raw materials, finished products, production equipment and environment.
* Assists the QA Manger in onboarding, training and developing Team Members.
* Supports regulatory/customer/3rd-party inspectors to ensure the facility, equipment and operations meet or exceed all regulatory food safety and quality requirements.
* Complies with all company Safety, HACCP and GMP policies
* Immediately reports any food safety or quality issues to the QA/QC Manager and/or director of Quality or other appropriate individual authorized to initiate action

### Knowledge, Skills & Abilities

* Associates Degree required. Bachelor’s Degree is preferred.
* 1-3 years of related experience, highly desirable. QA experience within the food manufacturing industry, preferred.
* Knowledge of scientific principles and practices that provide the foundation for laboratory testing including: microbiology, chemistry.
  + Knowledge of manufacturing processes, quality control principles and analysis techniques to maximize the effective manufacture and distribution of goods.
  + Excellent communication skills, both verbal and written
  + Demonstrated interpersonal skills, with special ability to work independently and establish work priorities with team members.
  + Critical thinking and decision-making skills to consider and identify the strengths and weakness of alternative solutions and chose the most appropriate course of action.
  + Ability to communicate information and ideas effectively and in a way that other Team Members will understand.
  + Ability to read and comprehend work instructions and work-related documents.
  + Must complete HACCP certification program within 12 months of hire.
  + Must complete PCQI Practitioner certification within 6 months of hire.