

Food Product Development & Quality Assurance Engineer needed in Belmont, MA to innovate pre-packaged Persian Halal & middle eastern food dishes for sale and distribution; conduct quality assurance and supervise production lines of the company's new pre-packaged foods division. Cafe Vanak, Inc. proudly provides the best quality fresh products in Boston since 2021. Our commitment to healthy food leads our valuable customers to trust us. Cafe Vanak, Inc. serves Halal Iranian and middle eastern Precook and Ready foods and products. The café has been featured on Condé Nast Traveler's list of the best new restaurants in the world for 2022. Main Jobsite Location: Café Vanak, Inc. 271-275 Belmont Street, Belmont, MA 02478

Position reports to the President & Business Development Manager of the Company and will be required to supervise 8-10 employees in the following responsibilities:

- Formulation and manufacturing process (mixing, sterilization, packaging) design of pre-packaged Persian Halal and middle eastern food dishes;
- Specify and oversee the research needed to determine the needs and desires of customers;
- Create prototypes of sample dishes, perform quality evaluation, and establish production and packaging specifications;
- Prepare documentation for the standards (product, ingredients, etc.)
- Manage product labels and development of regulation risk hedging strategy.
- Manage Raw materials, packaging materials and co-packing partners.
- Coordinate new product development efforts and processes with Branding & Marketing teams.
- Provide management with analysis reports and respond to questions and requests from management
- Oversee a team of production line workers & quality control staff
- Overseeing the quality assurance of food products, ensuring compliance with industry standards and food safety standards
- Managing and optimizing supply chain processes to ensure efficiency and food quality
- Development and maintenance of process and product specifications.
- Manage administration of warehouse and OSHA Safety training.
- Tracking and reporting warehouse quality performance indicators.
- Management of warehouse pest control program.
- Coordination of 3rd party audits, customers, and regulatory inspections.
- Management of environmental and fresh-cut microbiological sampling program.
- Research and provide guidance on customer complaints.
- Stay abreast of product recalls.
- Manage, direct, coordinate, schedule, and evaluate the Quality Assurance and Sanitation teams.
- Coordinate new product/packaging material trials for Vanak packaged foods and associated shelf life studies;
- Ensure all employees receive adequate equipment training and certification in order to create a safe work environment.
- Manage departmental budget.
- Ensure that systems and procedures in place have been verified or validated as appropriate.
- Responsible for creating and maintaining procedural documentation and work instructions.
- Communicate effectively to all department supervisors and at all levels of the organization
- Collaborate with other departments to align inventory and quality control strategies with overall business goals

Minimum Requirements:

Bachelor's degree in Food Science, Food Management, Food Engineering or related degree in the food industry, or its foreign equivalent

Special Requirements:

Must have academic training in Quality Management Systems (QMS) concepts and internal auditing; Must be familiar with ISO 22000 & HACCP food safety management systems;

Terms:

- Full Time, 40 Hrs / week
- Long Term Employment
- \$70,886.00/year

Send Resume to: Cafe Vanak, Inc., Attn: Zohreh Beheshti info@vanakfood.com , 271-275 Belmont Street, Belmont, MA 02478 or Ph: 401.648.5637