



## Culinary Technician

**POST DATE:** Aug 24, 2020

**CLOSING DATE:** Sept 25, 2020

**TYPE OF EMPLOYMENT:**

CONTRACT

**HOW TO APPLY:**

Please submit a cover letter and resume to [careers@ssmic.com](mailto:careers@ssmic.com) by **Sept 25, 2020**

**JOB DESCRIPTION:**

UpNorth Foods, a business stemming from the Rural Agri-Innovation Network (RAIN) seeks to build relationships with northern producers to source ingredients and develop regenerative food products in northern Ontario. UpNorth Foods' mission is to produce high-quality food products from northern food producers that grow through regenerative agriculture practices. UpNorth Foods and RAIN, is seeking a dynamic individual who will form part of our core Product Development team to develop food products. We are looking for an experienced, motivated, and mission-aligned **Culinary Technician** with a background in research and culinary arts.

**RESPONSIBILITIES:**

- Develop and carry out SOPs for product validation for product end users
- Document and communicate test findings using MS Office
- Support formula validations with testing and organized data collection
- Prepare product samples for validation and sensory testing
- Inspect food ingredients and food preparation equipment through physical, mechanical and visual inspection to maintain quality standards and sanitation regulations
- Perform day to day activities including cooking, scaling, packaging and sanitation
- Assist team in testing new recipes, trialing product enhancements and other production-based development tasks
- Maintain kitchen equipment
- Support product development projects within a team
- Demonstrate excellent record keeping and accountability
- Voice ideas, concerns and solutions to the team
- Maintain a clean, sanitary, organized and safe workplace
- Ensure quality, safety, product specifications and good manufacturing processes (GMPs) are followed
- Comply with public health and HACCP standards

## **SKILLS/QUALIFICATIONS**

- Degree in Food Science and/or Diploma in Culinary Arts with minimum 1+ years of industry experience
- Ontario Food Handler certification
- A strong interest in local food
- Knowledge of scientific processes
- A passion for cooking delicious, healthy food
- Knowledge of high-volume kitchen logistics
- Agility using and documenting culinary techniques and recipes
- Proficiency using MS Office
- Self-motivated to make meaningful contributions in a team environment
- Strong knowledge of seasoning and food ingredients and their function
- Good communication and organization skills
- Comfortable using math for formulation calculations
- An entrepreneurial and creative spirit

For more information about the Sault Ste. Marie Innovation Centre and the Rural Agri-Innovation Network please visit: <https://www.ssmic.com/rural-agri-innovation-network>

### **Why choose employment in Sault Ste. Marie?**

Located at the heart of the Great Lakes, Sault Ste. Marie is a beautiful waterfront city with a population of approximately 75,000. "The Sault" is rich in history, culture and adventure, boasting unmatched world class outdoor experiences throughout all four seasons. The bustling art sectors, museums, natural environment and numerous local eateries set our city apart from others. Summer and winter festivals are celebrated in a safe and affordable place to live. With easy commute times from home to work, and a high quality and vibrant lifestyle, Sault Ste. Marie provides a "home" experience with endless opportunities to discover.

### **NOTICE TO ALL APPLICANTS:**

Confidentiality of all applicants assured. Only those selected for interviews will be contacted and we thank all other applicants for their interest.

The Sault Ste. Marie Innovation Centre welcomes a diverse workforce. As a non-for-profit organization, we are committed to an inclusive, barrier-free recruitment and selection process and workplace. If you require any accommodations, please notify us and we will work with you to meet your needs.