



Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Link's Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:
Toll Free Phone: (866) 225-9067
Toll Free Fax: (877) 825-7564
L9 P23 R4074 HWY 596 - Box 109
Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/05

Food Bacteriological Technologist

Job ID	25-58-C2-DF-9D-6E	
Web Address	https://careers.indigenous.link/viewjob?jobname=25-58-C2-DF-9D-6E	
Company	Yaya Foods Corp.	
Location	Etobicoke, Ontario	
Date Posted	From: 2020-02-11	To: 2020-08-09
Job	Type: Full-time	Category: Manufacturing
Job Start Date	As soon as possible	
Job Salary	\$28.85/hour	
Languages	English	

Description

- * Lead the technical development of Allergen Reduction processes
- * Work with Research and Development to develop products that can be marketed with low allergen formulations
- * Assist in developing new items, renovation of existing formulations and supports efforts to ensure that quality products are maintained & documented
- * Develop products which can be reproduced in a large scale food manufacturing environment
- * Assist Quality and Procurement in maintaining specifications for new ingredients and / or suppliers
- * Assists in developing batch sheets & processing parameters for low acid products.

Experience

1 to less than 7 months

Credentials

Bachelor of Agriculture Engineering-Food Sciences and Technology

Education Requirements

Bachelor's degree

Essential Skills

- * Ability to apply food science and engineering principles in a manufacturing setting to solve problems.

Weight Handling

1-10 lbs

Work Environment

Manufacturer of liquid food and unique beverages.
Co-packer of a variety of low acid and high acid beverage and liquid food items.

Additional Skills

- * Strong analytical and data gathering and statistical analysis skills
- * Recently Graduated from a reputable University with a focus on Food Science and specialization in Allergen Reduction

How to Apply

Send email to Yaya Foods Human Resources at:
greg@yayafoods.com

Job Board Posting



NewCanadianWorker
A Fresh Start for New Arrivals

Date Printed: 2024/05/05

Food Bacteriological Technologist

Job ID	4912696996571	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=4912696996571	
Company	Yaya Foods Corp.	
Location	Etobicoke, Ontario	
Date Posted	From: 2020-02-11	To: 2020-08-09
Job	Type: Full-time	Category: Manufacturing
Job Start Date	As soon as possible	
Job Salary	\$28.85/hour	
Languages	English	

Description

- * Lead the technical development of Allergen Reduction processes
- * Work with Research and Development to develop products that can be marketed with low allergen formulations
- * Assist in developing new items, renovation of existing formulations and supports efforts to ensure that quality products are maintained & documented
- * Develop products which can be reproduced in a large scale food manufacturing environment
- * Assist Quality and Procurement in maintaining specifications for new ingredients and / or suppliers
- * Assists in developing batch sheets & processing parameters for low acid products.

Experience

1 to less than 7 months

Credentials

Bachelor of Agriculture Engineering-Food Sciences and Technology

Education Requirements

Bachelor's degree

Essential Skills

- * Ability to apply food science and engineering principles in a manufacturing setting to solve problems.

Weight Handling

1-10 lbs

Work Environment

Manufacturer of liquid food and unique beverages.
Co-packer of a variety of low acid and high acid beverage and liquid food items.

Additional Skills

- * Strong analytical and data gathering and statistical analysis skills
- * Recently Graduated from a reputable University with a focus on Food Science and specialization in Allergen Reduction

How to Apply

Send email to Yaya Foods Human Resources at:
greg@yayafoods.com

Job Board Posting

NoExperienceNeeded.ca
your place for a first step or a fresh start

Date Printed: 2024/05/05

Food Bacteriological Technologist

Job ID	58BD293A087E9	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=58BD293A087E9	
Company	Yaya Foods Corp.	
Location	Etobicoke, Ontario	
Date Posted	From: 2020-02-11	To: 2020-08-09
Job	Type: Full-time	Category: Manufacturing
Job Start Date	As soon as possible	
Job Salary	\$28.85/hour	
Languages	English	

Description

- * Lead the technical development of Allergen Reduction processes
- * Work with Research and Development to develop products that can be marketed with low allergen formulations
- * Assist in developing new items, renovation of existing formulations and supports efforts to ensure that quality products are maintained & documented
- * Develop products which can be reproduced in a large scale food manufacturing environment
- * Assist Quality and Procurement in maintaining specifications for new ingredients and / or suppliers
- * Assists in developing batch sheets & processing parameters for low acid products.

Experience

1 to less than 7 months

Credentials

Bachelor of Agriculture Engineering-Food Sciences and Technology

Education Requirements

Bachelor's degree

Essential Skills

- * Ability to apply food science and engineering principles in a manufacturing setting to solve problems.

Weight Handling

1-10 lbs

Work Environment

Manufacturer of liquid food and unique beverages.
Co-packer of a variety of low acid and high acid beverage and liquid food items.

Additional Skills

- * Strong analytical and data gathering and statistical analysis skills
- * Recently Graduated from a reputable University with a focus on Food Science and specialization in Allergen Reduction

How to Apply

Send email to Yaya Foods Human Resources at:
greg@yayafoods.com