



# 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.Links 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

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Keewatin, ON P0X 1C0

# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/05

## Food Bacteriological Technologist

<b>Job ID</b>	<b>25-58-C2-DF-9D-6E</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=25-58-C2-DF-9D-6E">https://careers.indigenous.link/viewjob?jobname=25-58-C2-DF-9D-6E</a>	
<b>Company</b>	Yaya Foods Corp.	
<b>Location</b>	Etobicoke, Ontario	
<b>Date Posted</b>	From: 2020-02-11	To: 2020-08-09
<b>Job</b>	Type: Full-time	Category: Manufacturing
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$28.85/hour	
<b>Languages</b>	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](mailto:greg@yayafoods.com)

# Job Board Posting

Date Printed: 2024/05/05

## Food Bacteriological Technologist

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

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# Job Board Posting

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

Date Printed: 2024/05/05

## Food Bacteriological Technologist

<b>Job ID</b>	<b>58BD293A087E9</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=58BD293A087E9">http://NoExperienceNeeded.ca/viewjob?jobname=58BD293A087E9</a>	
<b>Company</b>	Yaya Foods Corp.	
<b>Location</b>	Etobicoke, Ontario	
<b>Date Posted</b>	From: 2020-02-11	To: 2020-08-09
<b>Job</b>	Type: Full-time	Category: Manufacturing
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