

Quality Assurance & Food Safety Intern



Full-time, 12 months – San Francisco, CA

Description of the company

A French start up specialize in traditional desserts is looking for a Quality assurance & Food Safety Intern to join their team

Missions

- You will help lead efforts to drive new projects, improve our programs, train our production team, prepare audits etc.
- Driving special quality and food safety projects such as allergen control program, GMPs, SOP etc.
- Enhancing food safety procedures at the facility.
- Understanding, improving and monitoring traceability system.
- Monitoring/documenting finished goods temperature and maintaining the collected data.
- Performing/recording analysis checks of semi finished & finished product.

Analysis

- Includes visual, weight, color, taste, pH, aw, APC/ANPC etc.
- Creating and ensuring effective food safety and food quality trainings.
- Work with Production & Operations to prepare for external inspections and audits.

Skills

- Background in Food Manufacturing, Quality, and/or Production.
- Detail oriented and able to work in a fast paced environment.
- Proactive & willing to learn.
- Positive, Happy, Energetic, Fun!
- Well organized, with an ability to prioritize time-sensitive tasks.
- Open-minded and generally socially conscious individual.
- Proficient in Microsoft Suite Office.
- Interest in cooking / baking / food in general.