



Research Analyst, Microbiology

FoodChek Laboratories Inc. specializes in the development of diagnostic tools for detecting microbial pathogens through the human/animal food chains. The company is located in the "Cité de la biotechnologie agroalimentaire, vétérinaire et agroenvironnementale", at St-Hyacinthe, Quebec, Canada.

We are innovative, growing biotechnology company offering a great opportunity for rapid advancement to the right individual. In addition, we are particularly interested in a creative, flexible, and original scientist who is capable of inventive problem solving.

FoodChek Laboratories Inc. is seeking a **Research Analyst** with a solid background in mathematical modeling and statistical evaluation of biological systems, particularly related to the behavior of foodborne pathogens such as *Listeria*, *Salmonella* and *E. coli*. Reporting directly to the Vice President, Research and Development, the Research Analyst is part of a team focusing on the design, development and trials of microbiological culture media for detection of foodborne pathogens in the food industry. The context of the job involves **the analytical support of complex research projects** carried out by the Media Development Group.

Responsibilities

- Provide analytical support in the areas of experimental design and statistical analysis to technical teams focused on the realization of different projects related to the development of culture media.
- Coordinate complex research projects involving collaboration between different scientific groups.
- Lead and supervise a technical team focused on feasibility studies for development, optimization or improvement of new and existing proprietary culture media.
- Write and/or review product design, development, optimization, and qualification protocols.
- Plan and design complex research projects.
- Develop and/or apply appropriate statistical models to treat, analyze and interpret scientific data.
- Write marketing reports and technical articles; prepare conference posters, manuscripts and funding applications.
- Maintain knowledge of current technological and scientific advances in Food Science and Food Safety/Protection.
- Participate in research staff training.
- Work in cooperation with other scientists and team members across the R&D department.
- 90% of time spent in the office is on experimental design, analyzing results, reviewing literature, and reporting, with the balance of 10% on lab management.



Education

Required: MSc in Microbiology/Biochemistry/Biotechnology or other related disciplines, or equivalent combination of education and experience.

Preferred: PhD in Microbiology/Biochemistry /Biotechnology or other related disciplines, or equivalent combination of education and experience.

Experience

- Minimum of five years of relevant experience with two or more years of R&D experience, and solid knowledge in experimental design and statistical analysis are required.

Skills

- Solid knowledge in experimental design and modeling related to different biological systems.
- Expertise in food, industrial or environmental microbiology is an asset.
- Ability to perform complex mathematical and statistical techniques such as fractional factorial design, Response Surface Methodology, probability determination, regression, and correlation, etc.
- Highly developed cognitive abilities including analytical skills and lateral thinking.
- Good judgment to deal effectively with a wide range of problem solving and troubleshooting activities.
- Computer literacy in addition to the ability to maintain a high level of effective oral and written communication in French and/or in English at all levels of employees.
- Strong organizational, time management and record-keeping skills.
- Ability to meet deadlines and work effectively with flexibility under time and resource constraints.
- Flexibility in dealing with a wide variety of demands and changes in the scope of responsibilities of the position.
- Supervisory and lab management experience is preferred.

Employment Status

- Two-year contract position with the possibility of an extension.
- Full-time (Monday to Friday - 35 hours per week).
- Day (8:30 am to 4:00 pm). Flexible working hours.
- Competitive compensation and employee benefits package (Annual paid leave: 11 holidays, vacation (starting from 10 to 15 days) plus six personal days; group insurance: life, disability and healthcare/dental care).



Salary

For discussion and is dependent upon experience

Start

Immediately.

How to Apply

Qualified and interested candidates are urged to apply by sending their CV and cover letter by email to: sgiguere@foodcheksystems.com. No phone calls, please, and only those candidates who are short-listed for an interview will be contacted.