

September 14, 2021

**POSITION**

Food Safety Manager

**REPORT**

VP of Food Safety, Quality and Customer Success

**FULL TIME / PART TIME**

Full Time

**LOCATION**

Remote

**DURATION**

Permanent Position

**ABOUT NOVOLYZE**

Novolyze is a rapidly growing company that empowers the food & beverage industry to enhance food safety & quality performance in a rapidly changing environment. We offer application-driven, tech-enabled solutions to activate a groundbreaking, holistic approach to food safety and quality. We leverage the power of IoT and cloud computing to unify food safety and quality data, transform them into actionable insights, and enable real-time decision-making.

Our team is composed of experienced food safety & quality professionals offering cross-functional expertise in microbiology, process engineering, risk assessment, SaaS solution engineers and many others. At Novolyze, we all share the same passion for making the foods we eat everyday safer while improving the sustainability of food production systems. Our values encompass Customer Success, Boldness, Team Spirit, Agility & Impactfulness.

Novolyze Inc. provides competitive compensation, and a benefit package that includes comprehensive medical and, dental and visual plan, 401(k) plan, and unlimited paid time off.

If you have a desire to grow with a dynamic company, make a major difference within the organization, and thrive working in a fast-paced environment, then this opportunity may be for you.

## JOB DESCRIPTION

The ideal candidate must be a self-starter and must have food safety and quality expertise in the meats segment, as well as an extensive USDA experience. Candidates must be active listeners, excellent communicators, innovative with a bias for action, be able to strategize and work closely with Customer Success teams, and translate customer needs into applications for the Novolyze team, and devise solutions for the customer. Being multilingual would be a plus (Spanish, French etc.). Candidates will:

- Be responsible for all Food Safety and Quality aspects of meat industry products Novolyze serves nationally and internationally
- Understand the science of microbiology and issues related to food safety and spoilage within category
- Have working knowledge of process technologies used in meats to cook and chill
- Be up-to-date with regulations (not limited to USDA, FDA, state regulations etc.)
- Provide thought leadership on all process, validation and verification studies and provide technical support to customers
- Be able to integrate existing data or generate new data and develop microbial models
- Identify gaps and create out of the box solutions in manufacturing and Corporate setup using scientific knowledge
- Lead thought leadership activities – publish papers, posters, moderate/speak at webinars and conferences
- Member of trade organizations in segment category and must maintain knowledge base of new processing technologies in field such as IAFP, AAMP, NAMI etc.
- Assist management as needed and train/mentor junior staff

## RESPONSIBILITIES

- Be the voice of Novolyze with customers, academia, trade organizations and exuberate confidence
- Develop training material and train teams internal and external (including scientific, commercial, marketing team, operations, Customer Success Etc.)
- Participate in customer calls with Sales and Marketing team, Customer Success on all technical aspects to address customer needs etc. and help review sales proposals.
- Develop Use cases for applications and convert Customer needs into viable use cases for product Development teams
- Assist Novolyze R&D as needed

- Participate in the company's quality management system as needed and provide ideas for continuous improvement and comply with all B-Corp related activities
- To carry out the work in accordance with hygiene and safety standards
- Educational Requirements - Microbiology, Food Science or Food Process Engineering – PhD with 5+ years of experience or MS with 8+ years of experience in Meats (beef, pork, carcasses, poultry, seafood) and plant-based meat products
- Other desired certifications - HACCP, PCQI, FSVP, GFSI (SQF or BRC or FSSC22000)
- Actively collaborate with internal and external teams, scientific community and ability to work in small and large group settings and possess a strong work ethic
- May be asked to work in customer success roles and support as needed. Training will be provided as needed.
- Be known as the industry leader in the meats segment area and maintain status
- Willing to travel 30-50% locally and internationally

## APPLICATION

If you are interested in this position, please send your CV + cover letter to [talents@novolyze.com](mailto:talents@novolyze.com)

Novolyze prohibits all discrimination and encourages diversity in all forms. Novolyze is committed to respecting the diversity of its employees and to providing them with an inclusive work environment.