Quality Engineering Specialist

FGF Brands Inc.

Job ID
10578

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LOCATION	DATE POSTED	EXPIRY DATE
200 Fenmar Dr, North York, ON| Ontario	24-08-2026	20-02-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 31.65 - $33.65 CAD / hour	1 year to less than 2 years	College/CEGEP

Job Details

Employer: FGF Brands Inc.
Position: Quality Engineering Specialist
Terms of Employment: Full-time / Permanent
Location: North York, Ontario
Employment Address: 200 Fenmar Dr, North York, ON M9L 1N4
Existing Vacancy: This posting reflects an ongoing opportunity for future openings
Hours of Work: 44 hours/week
Language: English
Benefits: On-the-job training is provided. Eligible for salary increases in accordance with company policy, Medical Insurance, Dental Insurance, RRSP, Tele Health Care App, and 3 paid emergency leave days
Salary: $31.65 - $33.65 CAD / hour

Contact: Please send resumes to careers@fgfbrands.com and include “Quality Engineering Specialist” in the email subject line.

Reporting mainly to the Director of Quality Assurance, Quality Engineering Specialist, supports the manufacturing sites in both day-to-day activities as well as project-based improvement initiatives. This position will require rotating between multiple facilities and flexibility of working different shifts and different days of the week including occasional weekends depending on the business requirement.

Duties:
• Develop, conduct, and perform routine process checks throughout the production, packaging, sanitation and warehouse functions of the company including GMP, metal detection, label and coding verification, general hygiene and safety, as well as in process and finished product parameters such as weight, dimension, etc
• Conduct verification of the proper functioning of testing equipment such as thermometers and scales
• Continuously assesses the results of inspection findings and react in a timely manner to communicate potential problems to Team leader and QA Team Leader
• Prepare reports/summaries and communicates results to QA Team Leader and others as necessary per the instruction of the QA Director
• Collect and submits environmental monitoring samples for laboratory analysis

• Assist with the development and delivery of Quality / Food Safety Training for manufacturing and support teams
• Perform time studies, work sampling and documentation at different facilities for QA and sanitation related tasks.
• Assist in facilitating cross-functional root cause analysis and utilizing lean six sigma tools for identifying the gaps in end to end quality processes and providing solution for improvements
• Participate in plant trials to capture, visualize and communicate product quality knowledge to the relevant stakeholders
• Complies with the following programs within the production area: Good Manufacturing Practices (GMP's), Food safety programs, Health and Safety programs, All FGF policies, programs or procedures
• Assist QA Lead with preparation and support for third-party audits and regulatory inspection
• Conducts process mapping and step by step evaluation of current state for potential Improvement opportunities.
• Performs data analysis including dashboarding, trending and correlation studies to assist in identifying the opportunities and potential improvement areas
• Supports the Implementation activities of new enhanced processes and tools in the field including testing, project management, change management, training, validation of before and after, etc.
• Acts as QA process owner and provides inputs and idea for process improvement opportunities especially within QA & Sanitation departments to the leaders by creating cost benefit analysis
• Assists Food Safety/Audit Program Leader with Second- and Third-party audit prep.

Requirements:
• Completion of a two- or three-year college program in industrial engineering technology or in a related discipline, or higher education
• 1-2 years of experience in a Quality related role in a food/bakery manufacturing environment
• Strong computer skills including basic (Word, Excel, Outlook) as well as advanced data analysis tools (e.g. Minitab, PowerBi, etc)
• Lean Six Sigma Green Belt
• Knowledge of food safety (HACCP) programs, GMP programs and Quality Systems
• Knowledge of GFSI certifications such as BRC
• Accuracy and attention to detail and the ability to detect the presence of a process gaps
• Ability to work independently with minimal supervision
• High initiative and drive towards problem identification, taking ownership and providing solutions
• Physically capable of performing the demands of the role
• Fast learner and willingness to research and learn the basics and innovative methods and tools
• Ability to handle multiple projects/assignments at the same time
• Flexible to workdays, afternoons, nights & weekends if needed
• Valid Driver's licence

AI Disclosure: We may use artificial intelligence tools to assist with scheduling interviews and managing screening times. We do not use AI to evaluate applicants or make decisions during the interview process. All candidate assessments and hiring decisions are made by our recruitment and leadership teams.

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