

## Food Quality Assurance Analyst

### Position Description

Professionals in food quality assurance (QA) perform a variety of laboratory tests to ensure high quality products, analytical parameters are met, microbiological quality and sensory quality. They spend a mix of time in production facilities taking samples and in quality labs running analyses. Although the precise nature of the quality assurance job will differ based on the particular product produced, the primary tasks and competencies associated with ensuring that the product meets the required quality standards are well defined for the quality assurance position. Primarily they will work in a lab setting.

### Education Requirements

- A bachelor's degree Master's degree in Food Science/Chemistry/Microbiology is preferred.

### Helpful Skill Set

- Quality inspection, auditing and testing.
- Experience with implementation of corrective action programs (HACCP).
- Product or industry-specific experience.
- Strong computer skills.
- Knowledge of tools, concepts and methodologies.
- Knowledge of relevant regulatory requirements.
- Working with people, attention to detail, planning and organizing.
- Good communication skills - verbal and written.
- Perform data collection, management and analysis.
- Regulation compliance assurance and reporting.

### Develop a Network

- Join college clubs that are related to biology or microbiology.
- Join national associations.
- Attend meetings or conventions.

### Gain Work Experience

- Seek internships in the specific industry you are hoping to start a career in.
- Look for certifications in the specific industry to build your repertoire.
- Learn about industry, as many candidates lack a keen understanding of why quality assurance is important, and how it can affect a company's success.

### Keywords

quality assurance, sensory science, food science, brewing, microbiology

