



## 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 the 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 the 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 the 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 a 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 with all levels of employees.
- Strong organizational, time management and record-keeping skills.
- Ability to meet deadlines and work effectively while adapting 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).



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### **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](mailto:sgiguere@foodcheksystems.com). No phone calls, please, and only those candidates who are short-listed for an interview will be contacted.