



**Compliance Specialist 2
(Quality Assistant)
College of Agricultural Science
Penn State**

Job Number: 85932

Link to Job on Job Website: <https://psu.jobs/job/85932>

Department: Food Science/Berkey Creamery

Work Unit: College of Agricultural Sciences

Announce Start Date: 02/27/2019

Closing End Date: Until Filled

The Berkey Creamery at The Pennsylvania State University is seeking a Compliance Specialist 2 (Quality Assistant). The primary purpose of this position is to serve in the quality control department as an assistant to the Quality Manager at the Creamery. Housed in the Rodney A. Erickson Food Science Building within the College of Agricultural Sciences, the Berkey Creamery is the largest and most sophisticated University-affiliated dairy manufacturing plant in the country. Information about the Penn State Berkey Creamery is available at <http://Creamery.psu.edu>. Primary responsibilities include: Conducting and/or coordinate microbiological, analytical, physical and organoleptic product testing, Assist with implementation of Food Safety, Food Defense and Regulatory Programs, Assist with development and implementation of Quality Programs, Assist with revision and development of SOP's, SSOP's, GMP's and HACCP documentation, Participate on Recall, Food Safety, and Safety Teams, Supervise student interns, Assist with maintenance of formulas, product specifications, nutrition labels, allergen control and other related documentation. The position reports directly to the Quality Manager of the Berkey Creamery. Communication skills are necessary as well as the ability to grow in the position. The position supports the manufacturing needs of the Creamery as well as the educational; sales and customer service missions; and other needs of the Berkey Creamery, Food Science Department and College of Agricultural Sciences. Typically requires a Bachelor's degree or higher plus two years of related experience, or an equivalent combination of education and experience. The preferred candidate will have a Bachelor's degree in Food Science or related field; and relevant knowledge in commercial dairy processing (i.e., ice cream, milk, cultured products, cheeses, etc.) including sanitation; food quality programs; food safety programs and other related quality and regulatory requirements are required. Supervisory skills are desired including the ability to assign and monitor work; train and develop interns; establish and document processes and procedures as well as troubleshoot complex problems in a team-oriented environment. Review of applications will begin immediately and continue until a suitable candidate is identified.

Penn State is committed to affirmative action, equal opportunity, and the diversity of its workforce.