



Dairy Distillery  
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## Quality Assurance Associate

At Dairy Distillery, innovation is at the heart of what we do. So is a deep desire to champion our community and the environment. We've married artisanal distilling techniques with cutting edge science to transform dairy waste into a sustainable ethanol. For the past few years we have been selling potable spirits like our flagship Vodkow vodka and our line of Vodkow cream liquors. When COVID-19 hit, we pivoted to respond to our community's need for hand sanitizer and now supply organizations such as the City of Ottawa and The Ottawa Hospital. In the past year we have expanded our distillery's ethanol production and we are recruiting a full-time Quality Assurance Associate to support our operations department. If you're looking to join a high-growth start-up and make an impact, this is the opportunity for you.

### What you will be doing

Reporting to the Chief Technology Officer, you will be the first dedicated QA role in the organization. Your responsibilities will include:

- Sample collection and testing (microbial and chemical) of process streams and finished products for release to/from production
- Working with operations to help troubleshoot quality issues in the process and improve product quality
- Taste panelling
- Maintaining the GMP program and all associated documentation
- Maintaining all internal QA standards and specifications
- Responsibility for managing non-conformance and product recall systems
- Responsibility for the laboratory and lab equipment maintenance / calibrations
- Developing new testing methodology as required

- Small projects to help develop new products as well as validate new processes and equipment

### The applicant must have the following experience

- Must have a bachelor's degree in STEM **or** 5+ years practical experience.
  - Food science or microbiology preferred
- Must have proven experience working with microbiological organisms (yeast) and microbiological testing
- Must have 2+ years relevant quality assurance or quality control experience.

### Preference will be given to applicants that have

- Brewery, distillery or food plant QA/QC experience
- Taste panel experience especially in spirits, beer or wine
- Experience working in a GMP production environment and/or GMP systems management
- Proven experience in QA/QC method development

### What we're offering

- A full-time position at our Almonte, Ontario facility
- Competitive compensation package
- The opportunity to get in on the ground floor of a rapidly growing company
- A fun workplace
- Employee discounts!

If you're interested in applying for this position, please email your cover letter and a resume to [jobs@dairydistillery.com](mailto:jobs@dairydistillery.com)