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# Example of Food Safety Specialist Job Description

Our innovative and growing company is looking for a food safety specialist. We appreciate you taking the time to review the list of qualifications and to apply for the position. If you don’t fill all of the qualifications, you may still be considered depending on your level of experience.

## Responsibilities for food safety specialist

* Conduct internal audits following a strict standard based off of the company’s SOPs, SSOPs, GHPs and HACCP plan
* Write, publish, and conduct trainings related to food safety and/or food defense
* Provide the BGI organization with up to date expert knowledge in Food Safety related subjects, specifically focused on (dairy) process technology
* Prepare and share knowledge documents to capture and disseminate the current state of knowledge on Food Safety related subjects
* Maintain up to date food safety expertise by closely following the developments in the field
* Provide consultancy and advice, when requested and as requested, to the business in case of food safety issues
* Assist and provide support in the execution of food safety related root cause analyses
* Develop and maintain a network of relevant peers and organizations in order to keep up with developments in the field of food safety
* Active member of the account team inclusive of Account Manager, Food Safety Lead, and location veterinarian to provide solutions at targeted accounts
* Develop site layout plans for upcoming Food Safety installations

## Qualifications for food safety specialist

* Bachelor’s degree with at least two (2) years experience in foodservice operations
* Monitor and investigate customer concerns / feedback, including root cause analysis, follow up for apt corrective actions with stakeholder teams
* Bachelor’s Degree in Food Technology, Food Science, Dairy Technology or related field
* MBA from reputed university / institution
* Bachelor’s Degree (such as food science, environmental studies, chemistry or health and safety preferred) with 2 years experience in food protection
* Work is carried out in a variety of restaurants, hotels, hospitality and healthcare facilities within kitchens, dining rooms and play areas, which involve mimicking child play in the play area structure (climbing, crawling in tight areas, going down tube slides, and climbing ladders)