



Issued on: 02 December 2011

Deadline For Application: 30 December 2011

POSITION TITLE:	<b>Senior Food Safety and Quality Officer</b>	GRADE LEVEL:	<b>P-5</b>
		DUTY STATION:	<b>Santiago, Chile</b>
ORGANIZATIONAL UNIT:	<b>Regional Office for Latin America and the Caribbean</b> RLC	DURATION *:	<b>Fixed Term: 3 years</b>
		POST CODE/N <sup>o</sup> :	<b>C/Unidentified</b>
		CCOG CODE:	<b>1102</b>

**Applications from qualified women as well as from qualified nationals of non-and under-represented member countries are encouraged**

#### **DUTIES AND RESPONSIBILITIES**

Under the supervision of the Assistant Director-General and Regional Representative, RLC, and the functional guidance of the Director, Nutrition and Consumer Protection Division (AGN), to provide leadership, coordination and supervisory support for activities related to the improvement of the food safety and quality situation in the Latin American and the Caribbean Region. In particular, the incumbent will:

- serve as the FAO Regional focal point and coordinator for food safety and quality. Provide policy, strategic advice and technical support to member countries in the Region in the formulation and implementation of FAO's policies related to the development of modern approaches to food safety, quality and consumer protection along the entire food chain;
- serve as the FAO Regional focal point for Strategic Objective D: "Improved quality and safety of food at all stages of the food chain". Coordinate with the Latin American and Caribbean subregions the implementation of work contributing to this SO. Be responsible for the planning, development, co-ordination and execution of the approved regional programme of work under the Strategic Framework;
- contribute to multidisciplinary work within the Regional Office and ensure that food quality and safety issues are integrated adequately in regional and subregional programmes; liaise and interrelate with relevant units of FAO and other international and private sector organizations regarding food quality and safety activities throughout the food chain;
- monitor, provide periodic assessments and analysis of the food safety and quality situations, of relevant policies and programmes and the technical assistance needs of member countries;
- provide technical support to member countries of the region to enhance their participation in the work of the *Codex Alimentarius Commission*, and their effort to apply and implement Codex standards, guidelines and other recommendations, and to improve their institutional capacity for food safety assurance and control;
- promote and develop national and regional programmes and projects to enhance the capacity of member countries of the region to ensure the safety and quality of foodstuffs including locally produced, imported and exported food products and foods distributed through the informal sector;
- provide comprehensive technical assistance and advice (design, manage and implement programmes and projects) to FAO Member Countries in strengthening their capacities in the field of food quality and safety, in particular, in developing national food safety policies and strategies, in modernising their food control systems, in quality assurance and management systems such as GAP and HACCP, in applying risk analysis principles, in food contamination monitoring and control; to adopt science-based food standards and to design and effectively implement risk-based programmes of food safety/quality control; food analytical services; food inspection and certification services; developing programmes of public information/education in food safety/quality; activities related to food safety intelligence and prevention of food safety emergencies;
- supervise field projects, training courses, seminars and organization of meetings in food safety, quality and consumer protection; provide technical backstopping to field projects in the region as needed through assisting in the identification, formulation, implementation and review of project activities with respect to food safety and quality;
- facilitate the identification of national and regional experts/expert institutions in areas related to food safety and quality that have an interest and capacity to participate in FAO activities on capacity building or provision of scientific advice;
- identify and outline priority issues for which guidance manuals, training materials or other food safety/quality capacity building tools and scientific advice are considered priority for the region and liaise with the AGN/HQ staff to agree on a plan for their preparation;
- lead, and participate in relevant technical meetings, seminars, workshops and training courses organized at regional and national levels related to food quality, safety and consumer protection;
- promote, supervise and co-ordinate knowledge networks and exchange of information to promote regional cooperation, planning and reporting among universities, other national, regional and international institutions and UN agencies in food quality and safety;
- contribute to the generation of extra-budgetary resources to support food safety and control activities in the region;
- prepare technical papers, manuals, working documents and other publications; develop guidelines, recommendations on various issues related to food quality and safety for various meetings, including the FAO Regional Conference for Latin America and the Caribbean;
- perform other related duties as required.

**Applicants who have already applied to Vacancy No. IRC2032 will be duly considered and therefore need not re-apply**

#### **MINIMUM REQUIREMENTS**

*Candidates should meet the following:*

- Advanced university degree in food science, food technology, food microbiology, public health, veterinary public health or other related field

- Ten years of experience in food safety work, including experience in the formulation and/or implementation of technical projects/activities in the fields of food science, food technology, food microbiology, or other related fields
- Working knowledge of Spanish and English

#### **SELECTION CRITERIA**

*Candidates will be assessed against the following:*

- Length and relevance of experience in planning, formulating, implementing and coordinating projects and activities in food safety and quality
- Extent of knowledge and experience of food safety activities/situation in countries from the Region
- Extent of knowledge of the Codex Alimentarius Commission and of its work and working procedures
- Extent of knowledge on food import/export food safety and quality requirements
- Number of technical and scientific papers and reports written and their relevance to food safety issues in the Region
- Ability to organize and coordinate meetings and training activities at national and regional level

*Please note that all candidates should possess computer/word processing skills and should be capable of working with people of different national and cultural backgrounds.*

*\* The length of appointment for internal FAO candidates will be established in accordance with applicable policies pertaining to the extension of appointments*

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#### **REMUNERATION**

A competitive compensation and benefits package is offered. For information on UN salaries, allowances and benefits, click on the following link: <http://icsc.un.org/>

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**To apply: visit the iRecruitment website at**  
<http://www.fao.org/employment/irecruitment-access/>

**and complete the on-line application**

**In order for your candidature to be properly evaluated, please ensure to complete the on-line application in all sections.**

Please note that FAO staff members are international civil servants subject to the authority of the Director-General and may be assigned to any activities or office of the organization.

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