



Food and Agriculture Organization of the United Nations

Vacancy Announcement No: IRC4448

Issued on: 18 August 2017

Deadline For Application: 8 September 2017

Position Title:	Food Safety And Quality Officer (Antimicrobial Resistance – AMR)	Grade Level:	P-3
Organizational Unit:	Food Safety and Quality Unit, AGFFD	Duty Station:	Italy, Rome
		Duration *:	Fixed term: 2 years (with possibility of extension)
		Post Number:	2006282
		CCOG Code:	1H

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

Qualified female applicants and qualified nationals of non-and under-represented member countries are encouraged to apply.

Persons with disabilities are equally encouraged to apply.

All applications will be treated with the strictest confidence.

The incumbent may be re-assigned to different activities and/or duty stations depending on the evolving needs of the Organization.

Organizational Setting

The Food Safety and Quality Unit of the Agriculture and Consumer Protection Department supports the strengthening of systems of food safety and quality management at national, regional and international levels. This involves providing scientific advice on food safety issues, support to programmes of capacity development and facilitation of effective communication and access to information by all Member countries on food safety and quality issues. It is a recognized global leader in the provision of scientific advice on food safety issues to support the establishment of international standards for the safety and quality of foods.

With the growing threat of antimicrobial resistance (AMR) the Food Safety and Quality Unit is actively engaged in the FAO One Health approach to address this issue, supporting the work of Codex on AMR through its scientific advice programme and providing support to countries in developing their capacities to integrate AMR into their production to consumption food safety programs and related surveillance and monitoring programmes.

The post is located in FAO Headquarters, Rome

Reporting Lines

The Food Safety and Quality Officer reports to the Food Safety and Quality Officer reports to the Senior Officer, AGFF

Technical Focus

Surveillance and monitoring programmes to improve data collection on antimicrobial resistance development and trends in the food and agriculture sector including related monitoring programmes on antimicrobial use and antimicrobial residues. Assessment of the existing information on AMR and supporting the development of scientific advice as a basis for establishment of relevant international standards and good practices in the food and agriculture sector aimed at reducing the risk from AMR organisms and determinants and improving food safety

Key Results

Research, technical analysis, and project related services to support the delivery of programme projects, products, and services.

Key Functions

- Researches and analyzes technical, social, economic, environmental, institutional, and technology related information, data and statistics and/or related policy issues to support the delivery of programme projects, products and services.
- Produces a variety of technical information, data, statistics and reports as well as input for technical documents and web pages.
- Provides technical support/analysis to various assessments, studies and initiatives and provides technical backstopping to field projects.
- Collaborates in the development of improved/updated tools, systems, processes, and databases.
- Participates on multi-disciplinary teams, and/or leads working groups/teams collaborates with other departments and agencies on work groups and committees and promotes best practices.
- Collaborates in, provides technical backstopping to and ensures the quality / effectiveness of capacity development activities within member countries such as policy support, organizational development and individual learning events including preparation of related information, learning materials, on-line tools.

- Promotes knowledge sharing and best practices at international meetings and conferences and influences partners in stakeholder consultations.
- Supports resource mobilization activities in accordance with the FAO Corporate strategy.

Specific Functions

- Supports the implementation of the FAO action Plan on AMR, in particular in relation to the development of capacity for surveillance and monitoring of Antimicrobial Resistance, antimicrobial residues and antimicrobial use in the food and agriculture sector and the related environment.
- Provides technical and analytical support to data collection, data evaluation and analysis using systematic approaches and risk assessment as part of the FAO programme on provision of scientific advice to Codex to support the elaboration of Codex standards on AMR and their subsequent implementation at country level.
- Supports knowledge translation and communication of key outputs of the scientific advice process to facilitate their uptake.
- Supports the development of science based guidance to minimize the development of AMR within the food chain and minimize its transmission to consumers and spread within the food production environment.
- Collaborates with other technical departments, divisions, and services addressing AMR in terrestrial and aquatic animal production and health, plant production, water and land quality and management, market practices, and environmental monitoring.

CANDIDATES WILL BE ASSESSED AGAINST THE FOLLOWING

Minimum Requirements

- Advanced university degree in microbiology, epidemiology, biochemistry, food science, food technology, veterinary medicine or a related field
- Five years of relevant experience in antimicrobial resistance, surveillance and monitoring, and food safety,
- Working knowledge of English, French or Spanish and limited knowledge of one of the other two or Arabic, Chinese, Russian

Competencies

- Results Focus
- Teamwork
- Communication
- Building Effective Relationships
- Knowledge Sharing and Continuous Improvement

Technical/Functional Skills

- Work experience in more than one location or area of work, particularly in field positions is desirable;
- Extent and relevance of experience and knowledge in antimicrobial resistance in the food and agriculture sector with at least three years in leading roles at national, regional or international level
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- Depth of familiarity with the available evidence on development and transmission of antimicrobial resistance through the food chain, and experience in the development of guidance/risk management interventions in the food chain ;
- Extent and relevance of experience in risk assessment as a basis for risk management and the analysis and formulation of evidence based recommendations for sustainability improvement in the food sector;
- Ability to analyze complex food safety and quality assessment, and address these from a One Health perspective.

Please note that all candidates should adhere to *FAO Values of Commitment to FAO, Respect for All and Integrity and Transparency*.

ADDITIONAL INFORMATION

- All candidates should possess computer/word processing skills
- Your application will be screened based on the information provided in your iRecruitment online profile (see “How to Apply”). We strongly recommend that you ensure that the information is accurate and complete including employment record, academic qualifications and language skills
- Please note that FAO will only consider academic credentials or degrees obtained from an educational institution recognised in the IAU/UNESCO list
- Other similar positions at the same level may be filled from this vacancy notice and the endorsed candidates will be considered for the Employment Roster for a period of 2 years
- Candidates may be requested to provide performance assessments

REMUNERATION

A competitive compensation and benefits package is offered. For information on UN salaries, allowances and benefits, click on the following link: http://www.un.org/Depts/OHRM/salaries_allowances/salary.htm

HOW TO APPLY

To apply, visit the iRecruitment website at <http://www.fao.org/employment/iRecruitment-access/en/> and complete your online profile. Only applications received through iRecruitment will be considered.

Candidates are requested to attach a letter of motivation to the online profile.

Vacancies will be removed from iRecruitment at 23:59 Central European Time (CET) on the deadline for applications date. We encourage applicants to submit the application well before the deadline date.

If you need help, or have queries, please contact: iRecruitment@fao.org

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