

## **CARIBBEAN AGRICULTURAL HEALTH AND FOOD SAFETY AGENCY (CAHFSA)**

### **DETAILS OF VACANCY ANNOUNCEMENT FOR THE POST OF FOOD SAFETY SPECIALIST**

Applications are invited from interested and suitably qualified nationals of Caribbean Community (CARICOM) Member States and Associate Members of the Caribbean Community to fill the above-mentioned position at the Caribbean Agricultural Health and Food Safety Agency (CAHFSA) with assigned duty station in Suriname.

#### **2. FUNCTIONS OF THE POST**

Under the direction of the Chief Executive Officer of CAHFSA, the Food Safety Specialist will lead the coordination with Member States and developmental partners, of the updating and enacting of a modernised and harmonised food safety legislation and regulatory framework to meet the requirements of the Revised Treaty of Chaguaramas, the WTO/SPS Agreement on Agriculture, and other trade regimes.

#### **3. QUALIFICATIONS & EXPERIENCE**

Candidates must possess at least a post graduate degree in Food Safety, Food Hygiene, Food Technology, Public Health or any other relevant qualification and a minimum of five (5) years' experience in a Senior Management position related to Food Safety.

In addition, candidates should have specialised training in, working knowledge of or experience in the following:

- Role, function, and standard setting mechanisms of the CODEX Alimentarius Commission
- World Trade Organisation's Sanitary and Phytosanitary Agreement
- Project management
- Microsoft Office Suite (MS Word, Excel, Project)
- Adobe Acrobat
- Internet search engines
- Fluency in written and spoken English.

Candidates should also possess a working knowledge and/or understanding in at least three of the following:

- (i) Revised Treaty of Chaguaramas
- (ii) The Agreement establishing the Caribbean Agricultural Health and Food Safety Agency

- (iii) Operating mechanisms of the Community
- (iv) Regional policies and priorities of Agriculture, Forestry and Fisheries
- (v) Public sector administrative and institutional framework of CARICOM Countries
- (vi) Role, function, and standard setting mechanisms of the OIE and CODEX
- (vii) Knowledge of international sanitary and phytosanitary standards, trade agreements and conventions, quality assurance schemes such as Good Agricultural Practices, Good Hygiene Practices, Good Manufacturing Practices and Hazard Analysis Critical Control Points (HACCP).

#### 4. **DUTIES AND RESPONSIBILITIES**

The **Food Safety Specialist** will be required to:

- a) Lead the modernisation of the Food Safety Legislative framework in keeping with the Revised Treaty of Chaguaramas, WTO/SPS Agreement and other trade regimes.
- b) Make recommendations for cost recovery programmes for CAHFSA.
- c) Make recommendation for sustaining a cadre of well qualified and trained Food Safety experts to deliver an efficient and effective regime for food safety in the Region and which will serve the needs of producers, exporters, importers, and consumers.
- d) Develop and execute food safety training programmes that can be utilized for the food industries, tourism, processing plants and food vendors to increase the technical capacity within modern food safety systems.
- e) Collaborate with relevant regional organization in the development of regional food safety standards.

- f) Establish databases for imported and domestic foods, including inspections to permit efficient tracking of food products, inspection reports, rejections, and test results.
- g) Facilitate the conduct of risk assessments for imported food products.
- j) Advise on facilities at ports to accommodate inspections aimed at allowing imported foods to be properly evaluated for contamination and quality where necessary.
- k) Advise on the provision of infrastructure necessary to ensure adequate disposal of shipments of agriculture products that could affect human, animal, and plant health in country or overseas.
- h) Develop emergency preparedness and response manuals for food borne disease outbreaks and facilitate conduct of simulation exercises.
- i) Develop and implement food handler training and certification programmes for the retail, processing, and farm industries in order to increase the general standards of food handling.
- j) Train inspectors in modern food safety programmes e.g., HACCP to achieve a high level in food inspection programmes providing audit function to the private sector.
- j) Deliver training programmes for food safety laboratory staff in current analytical methods and quality control programmes to ensure the highest level of expertise and quality in testing services.
- k) Advise on the upgrade of food safety laboratories to:
  - i. meet requirements of trade and public health initiatives.
  - ii. provide an opportunity for cost recovery.
  - iii. provide an infrastructure that can deliver the desired level of testing services.
  - iv. meet the requirements for international accreditation.

- l) Develop/strengthen the relationship between national and regional laboratory facilities to ensure efficient access for testing for specialized pathogens, biotoxins and residue analysis.
  
- m) Support national and regional food safety campaigns for consumers to ensure safe food handling behaviour throughout the country as well as to provide food industry workers with lifelong safety awareness.
  
- n) Provide technical and business support for cottage industries to foster the economic growth of small food industries.
  
- o) Enhance epidemiological surveillance systems for food-borne diseases aimed at facilitating the promotion of public awareness and control of food-borne illness in the general population and developing effective intervention strategies.
  
- p) Develop on-farm food safety programmes/protocols (GAPS) to address agricultural production including:
  - a) Water quality
  - b) Worker hygiene.
  - c) Field sanitation.
  - d) Chemical/pesticide application.
  - e) Transportation and trace back systems; and
  - f) Packing house facilities.
  
- q) Strengthen the extension systems to provide an efficient infrastructure to disseminate research-based, accurate information to the food industry.
  
- r) Representation at international meetings (including relevant panels of CODEX Alimentarius) to represent the countries' interest in global food trade issues.

- s) Convene regular meetings of the CARICOM Task Force for Food Safety, Food Safety professionals and experts.
- t) Serve as inquiry point re food safety issues for the region.

**5. EMOLUMENTS AND BENEFITS**

An attractive remuneration package will be offered. In addition, a group health, life health and accident insurance will be offered. The Food Safety Specialist will be granted transportation and settlement allowances to facilitate his/her settlement in Suriname.

**6. LEAVE**

The Food Safety Specialist shall be eligible for the grant of vacation leave at the rate of twenty (20) working days per year.

**7. PRIVILEGES AND IMMUNITIES**

The officer will be granted the privileges and immunities extended to officials of CAHSFA in accordance with the Agreement between the Government of the Republic of Suriname and the CARICOM Community establishing the headquarters of the Caribbean Agricultural Health and Food Safety Agency.

**8. APPLICATIONS**

Applications in English Language with full curriculum vitae details, including nationality, date of birth, work experience, educational qualifications, summary of professional skills and/or expertise, language proficiency, list of professional publications, coordinates (including email addresses) of three referees (at least two of whom must be familiar with the applicant's work), and other relevant information, should be addressed to:

**The Chief Executive Officer**

**Caribbean Agricultural Health and Food Safety Agency (CAHFSA)**

**Letitia Vriesdelaan #10, Paramaribo, Suriname**

**and sent by email to:**

**[info@cahfsa.org](mailto:info@cahfsa.org) and [ceo@cahfsa.org](mailto:ceo@cahfsa.org)**

- 9. The deadline for the submission of applications is **April 30<sup>th</sup>, 2024**.**