



Issued on: | |

Deadline For Application: | |

POSITION TITLE:	Associate professional officer (Food Safety and Quality)	GRADE LEVEL:	P-2
ORGANIZATIONAL UNIT:	Food Safety and Quality Unit, AGFF Office of Food Safety, AGF Agriculture and Consumer Protection Department, AG	DUTY STATION:	Rome
		DURATION*:	Fixed Term: one year with possibility of extension
		POST NUMBER:	
		CCOG CODE:	1H01

* 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.

The post is located in the Food Safety and Quality Unit, at FAO HQ in Rome, Italy |

Reporting Lines

The Associate professional officer (Food Safety and Quality) reports to the Senior Officer, Food Safety and Quality Unit.

Technical Focus

The incumbent is expected to support the activities of the Food Safety and Quality Unit in the areas of emerging food safety risks and food safety scientific advice with a focus on microbiological aspects of food safety and quality

Key Results

Collection and analysis of information, data and statistics and project / meeting services to support programme projects, products and services

Key Functions

- Collects and analyzes relevant technical, social, economic, environmental, institutional and technology related information, data and/or statistics to support the delivery of programme projects, products and services
- Undertakes analysis, provides technical input for plans and reports and edits/revises technical/scientific documents.
- Participates in the development of improved work methods, tools and systems
- Updates databases and web pages
- Participates on multi-disciplinary project/work teams
- Collaborates in the development of training tools and materials and the organization of workshops/seminars etc.
- Participates in the organization, conduct and follow-up of meetings, consultations and conferences, the development/production of required materials and the provision of information and assistance to partners

Specific Functions

- Engages in activities to collate, collect and analyse information, according to specified methodologies to identify emerging food safety and quality issues
- Undertakes in-depth analysis of identified emerging issues, which may include, for example, food safety risk triggered by antimicrobial resistance, use of unsafe water in production processes, the impact of climate change on specific pathogens relevant to food safety, etc;
- Prepares reports, briefing materials and other communication products on emerging issues relevant to microbiological food safety;
- Participates and engages in additional scientific advice working groups related to exposure assessment, hazard characterization, risk assessment, risk ranking and/or risk profiling as appropriate to support the development of scientific advice in response to the needs of the Codex Alimentarius, as well as engages in the general working processes of FAO's food safety scientific advice program, as assigned

CANDIDATES WILL BE ASSESSED AGAINST THE FOLLOWING

Minimum Requirements

- Advanced university degree in microbiology, food science or related field
- Three years of relevant experience in microbiology, food science or related work experience including experience in emerging issues and risk analysis.
- 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
- Experience in collecting and analysing technical information and data
- Demonstrated ability to analyse complex food chain issues from a food safety and consumer protection perspective
- Experience in the preparation, editing and revision of technical/scientific documents and in organizing meetings and workshops
- Experience in relation to the use, occurrence and analysis of microbiological hazards in food and associated food safety risks.

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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