



Quality Control Technician Maple Ridge

Silver Valley Farms Ltd. processes and packs fresh and frozen fruit.

The Quality Control technician will be responsible for ensuring timely product quality control, product sampling, data entry and related reporting.

In addition, the Quality Control Technician will provide support to the production department with the objective of meeting food safety requirements and production plan efficiently.

Duties and Responsibilities:

- Perform pre-operation inspection on all operating equipment.
- Complete line set up by calibrating metal detectors, scales and others.
- Perform and maintain process control standards such as in process checks, sample collection, packaging inspection and product sensory evaluations.
- Perform critical control point checks on process and other QC duties.
- Perform accurate recordkeeping in accordance to documentation and recordkeeping.

Qualifications Required:

- Food/Biotech Science studies (graduate or undergraduate). Equivalent experience is considered.
- Understanding of basic GMP and Food Safety, HACCP and Quality Control/ Assurance systems
- Ability to work as part of a team or independently
- Good verbal and written communication and interpersonal skills
- Basic Excel skills
- Own transportation (Maple Ridge Facility)

Working Conditions:

- Shift work that require weekends.
- On the job training is provided.
- Fast-paced, team environment

All candidates who wish to be considered for this position are invited to submit their application in writing to rebecca@silvervalleyfarms.ca . Work location (Maple Ridge or Abbotsford) must be specified on email or cover letter.

We thank all applicants for their application, but only those selected for interviews will be contacted by email. No phone calls please.