

Position: QC Tech	Department: Quality Control
Location: Kamloops, BC	Status: Contract, until end of Aug 2018 (with potential for a full-time position)
Reports to: Director of QC & PD	Shifts: Mon-Fri (morning, afternoon, evening) Weekends, if required

Northam Beverages is a rapidly growing business that operates three manufacturing facilities in Canada. We produce and sell market leading brands of beer, cider & cooler. Northam Beverages offers great benefits and a dynamic and exciting place to work.

We are currently accepting applications for a **Quality Control Technician** to join **NorthAm Beverages** in **Kamloops, BC**. This is an excellent opportunity for those who are interested in working with a well-established organization.

General Description
Under the supervision of the QC Director, the QC Technician is responsible for the daily tests of the products in cellar, brewhouse and packaged products. It is the Quality Control department's responsibility to achieve and maintain customer satisfaction on all packaged products.
Primary Responsibility (to be performed but not limited to)
<p>For all NorthAm Facilities</p> <ul style="list-style-type: none"> • Perform microbiological, chemical and sensory analyses of beer, coolers and cider according to SOPs • Provide out of spec results to the plant GM's, Head brewer / Packaging Foreman and to the QC Director • Provide quality control support to brewhouse and packaging department <p>For Kamloops Facility</p> <ul style="list-style-type: none"> • Responsible for daily operation of QC lab, organize and prioritize work load for efficient lab operation • Responsible for function, calibration and maintenance of the QC lab equipment • Responsible for inventory of the chemicals and consumables needed in the lab • Understand and follow company's WHMIS, GMP, GLP and SOP and making sure everyone in operation departments are adhering to them • Responsible for monitoring sanitation procedure and safety and making sure operation team (pack centre, brewhouse, cellar, filtration, etc.) are following the SOP • Responsible for random spot check of pack centre, brewhouse, cellar, filtration, warehouse, shipping/receiving area, incoming and outgoing trucks and reporting the results to QC director
Competencies
<ul style="list-style-type: none"> • Excellent communication skill and team work • Maintain professionalism under pressure • Excellent multitasking abilities and prioritizing work load • Creative problem-solving skill and balanced decision making • Motivated, initiative and proactive thinking • Flexibility, versatility and urgency

Qualifications & Experience

- Diploma or degree in food science, chemistry, microbiology or related experience
- At least 1 year of experience in a related field
- Working knowledge of chemistry, microbiology, math/statistics, quality control, computer, sensory evaluation

Applicants must be able to legally work in Canada. If you are interested please send your cover letter and resume to Eileen@northamgroup.com