

Rogers Foods

<https://rogersfoods.com/job/grain-supervisor>

Grain Supervisor

Description

The Grain Supervisor directs grain procurement and blending; lab milling and quality determination for the Chilliwack Plant.

Qualifications

- Grade 12 or equivalent with proven mathematical aptitude.
- Aptitude for and/or experience with computer applications; D365 experience is considered an asset.
- Good working relationship with suppliers, customers, supervisors, and other team members.
- Ability to work in stressful situations and maintain a positive attitude when facing challenges.
- Proven problem-solving skills and effective communication skills.
- Ability to supervise and evaluate assigned staff while building and maintaining effective working teams.
- Self-motivated team player with a strong work ethic
- Available for shift work as well as work on weekends, holidays, and call outs as required.
- Mechanical aptitude
- Knowledge of Grain grading or varieties

Responsibilities

- Assists in the coordination of rail and/or truck movement to maintain adequate grain inventory levels to ensure consistent grain quality.
- Assigns blending and unloading of grain.
- Co-ordinates the sanitation functions of the grain areas.
- Contributes to the calibration of the NIR equipment as required.
- Coordinates and prioritizes the testing of grain samples.
- Operates the Buhler lab mill and interprets results.
- Works with the Maintenance Department to keep grain receiving properly maintained.
- Supervises Grain Receivers. Supervision includes discipline, performance evaluation, and scheduling of work.
- Works closely with the Grain Department Manager on grain procurement / quality strategies.
- Makes recommendations on grain types and quality parameters to meet expected flour specifications.
- Supports the QA Supervisor as needed.
- Any other duties or responsibility, including training, as assigned by the Grain Department Manager.
- Ensures all Company Policies and Procedures are abided by and enforced.
- Is aware of critical control points as they relate to product liability.
- Responsible for compliance with Canada labour Occupational Health and Safety requirements and ensures employees follow established practices and guidelines.
- Ensures the entire department SOPs are followed and maintained.
- Maintain accuracy of lot code and physical supplies vs Microsoft D365
- Ensure correct Grain Source Batches are provided to mill in a timely manner.

Hiring organization

Rogers Foods Ltd.

Employment Type

Full-time

Industry

Manufacturing

Job Location

44360 Simpson Road, V2R 4B7,
Chilliwack, BC, Canada

Working Hours

40 Hours per week

Base Salary

\$ From \$70,000.00

Date posted

January 21, 2025

- Carries out additional duties and projects as assigned.
- Follow Good Manufacturing Practices (GMP's) while performing job duties and tasks.
- Participates as a member of the HACCP Food Safety Team.