

# Rogers Foods

<https://rogersfoods.com/job/product-technician-i-temporary-full-time>

## Product Technician I – Temporary

### Description

The Product Technician I is responsible for performing all lab quality control tests and functions on an assigned or rotational

basis as required at the Armstrong labs. The position will also support product development initiatives.

### Qualifications

- Grade 12 or equivalent including completion of Grade 12 Chemistry. Graduation from a Food Sciences program an asset.
- Completion of assigned AIB courses within a 12-month period (failure to complete the assigned courses will result in being removed from the position) will be required.
- Demonstrated computer skills encompassing Excel, MS Word and/or equivalent database programs.
- Must be a self-starter with the ability to use initiative and able to work independently and as part of a team.
- Good working relationship with management and fellow employees.
- Willing and available for shift work, including weekends, holidays and emergency callouts as required.

### Responsibilities

- Perform all lab quality control tests and functions on an assigned and rotational basis with other Product Technicians.
- Communicates test results to line operators and/or QC Supervisor as required and maintain necessary digital and/or hard copy file records.
- Proficiently perform all required quality control testing which may include, but not limited to moisture, ash, protein, farinograph, dough lab, baking, PH, viscosity, brix, sodium, absorption, taste-testing, slick test, sieve analysis, and Leco.
- Produces customer certificates of analysis on time and maintains records of same.
- Makes timely ship/hold/release decisions based on QC testing results and updates/files QC/Production form, specifications and certificates.
- Performs finished product re-testing, customer complaint investigations and product development.
- Assists with the review, drafting and updating of QC Procedural Manuals.
- Performs required equipment maintenance and calibration testing in accordance with established schedules.
- Performs QC and food safety inspections on incoming ingredients, products, packaging materials and departmental audits.
- Prepares product samples for external laboratory testing.
- Maintains clean, sanitary, safe and orderly condition of laboratories and ensures hazardous chemicals are locked away when not in use and dispose of left-over flour samples in dump stations as required.
- Identifies and informs supervisory staff of required laboratory supplies.
- Is aware of critical control points as they relate to product liability.
- Follows Good Manufacturing Practices (GMP's) while performing job duties and tasks.

### Hiring organization

Rogers Foods Ltd.

### Employment Type

Temporary

### Duration of employment

Temporary (6 mos.)

### Industry

Manufacturing

### Job Location

4420 Larkin Cross Road, V4Y 1A6,  
Spallumcheen, BC, Canada

### Working Hours

80

### Base Salary

\$ 24.47 - \$ 28.23

### Date posted

September 8, 2025

- Performs all other related duties, including training, assigned projects, QC investigations, and product development as required.
- Responsible for compliance with Canada Labour Occupational Health and Safety requirements and company safety standards.
- When assigned QC lab bake testing, performs treatment series bakes and makes treatment changes in consultation with department supervisors/managers.
- Performs data entry, quality order validations and other quality related functions in ERP system.

**Experience**

Lab experience an asset.

**Education**

Grade 12 Math and/or Chemistry.