

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.