



QUALITY CONTROL TECHNICIAN

Do you want to work for a rapidly growing employer with ample opportunities for career growth? BCFoods is an industry leading dehydrated food ingredient supplier and manufacturer looking for a detail oriented Quality Control Technician for an entry level position at our distribution/processing facility.

Location: Bolingbrook IL. Must be within reasonable commute distance.

This is a full time position, Monday through Friday. Must be willing and able to work 5-10 hours overtime per week including weekends as needed.

**We offer a competitive compensation package including medical and dental insurance, vacation pay and 401K.

This position may include the following duties:

- Perform hourly production line QC checks and record results
- Work with the Production Supervisor to ensure production product meets specifications
- Enforce BCFoods' quality policies, GMPS' and food safety
- Complete physical/sensory product evaluations and create reports with your findings
- Create composite samples for microbiological testing including completion of lab request forms
- Operate lab equipment used for product testing using proper lab techniques
- Take retains during raw material receiving for evaluation against our specification
- Receive sales sample requests and facilitate sample fulfillment.
- Inspect pest control devices and report findings to QC Manager
- Create product or process standards as needed within the QC department
- Accurately enter testing data into QC release system
- Provide details on how quality issues were found and report findings and corrective actions to QC Manager
- Assist with GMP training of new employees
- Ability to advise other departments of QA/QC related concerns and observations.
- Assist QC manager during customer audits
- Provide leadership during HACCP committee meetings
- Work with the corporate Quality Assurance Manager on issues and quality reports as needed.

Experience/Skills required that will help with your success in this role:

- 2+ years working in a QC food processing environment
- Integrity, accuracy, attention to detail, and taking ownership of assignments are paramount

- Ability to manage tasks independently
- Strong communication skills needed, Spanish speaking is a plus
- Capable of lifting 55 lbs.
- Able to use Microsoft Word, Excel and Outlook
- Knowledge of HACCP a plus, certification a plus
- Knowledge of food manufacturing GMP's, a plus.
- Familiarity with ASTA and AOAC testing methods a plus
- Criminal background check and drug test will be required
- Consistent attendance is a critical requirement.

If you are ready to join a great team and provide experience to help growth please send resume, and a cover letter indicating your salary history, available start date and outlining your experience in the food industry to BBResume@bcfoods.com.