

## Production Technician

### About the Company

Canada Royal Milk is a member of the Feihe International group of companies, Asia's number one infant formula brand. Canada Royal Milk is the only producer of infant formula in Canada, manufacturing quality products from Canadian cow and goat milk, ensuring the highest quality and nutritional value for our customers.

We are building a new Canadian company that will combine best practices in the production of infant formula from our parent company, a technology from around the globe, and the knowledge, skills, and expertise of Canadian talent. We are an international company with a multicultural workforce that is committed to diversity and inclusion. Our team members value and embrace different perspectives and new ideas.

### What We Offer

The opportunity to build and grow a progressive company, competitive wages, and extended health benefits.

### What We Look For

Curiosity, commitment to learning, and a winning mindset.

### About the Role

Reporting to the Production Supervisor, with frequent interaction with the Production Manager, the Technician has significant responsibility for product quality and safety. The Technician ensures adherence to quality, safety and regulatory requirements and safely operates dairy processing equipment. All work will be conducted to GMP quality standards and CIP system while maintaining a safe and sanitary work environment within HACCP protocols. The Technician communicates frequently with maintenance, engineering, and quality control to ensure equipment is operating efficiently and product meets all quality standards.

The Technician maintains the production of a uniform product that meets all safety and quality standards. Attention to detail and communication is essential to the milk receiving and pre-treatment processes.

The Technician will be cross trained in other operational areas once they have attained mastery of the equipment.

### Job Requirements

**Education:** Post-secondary Education in a related field required; Education in Food Science, Food Technology, Food Processing Technology, Chemistry, Biochemistry, Microbiology, Food and Nutrition, Automation or Mechanic Engineering or Pharmaceuticals preferred

**Experience:** Production experience (i.e. operator, technician, labourer, etc.) in a manufacturing environment required; Experience in a food processing/manufacturing environment preferred

## **Recruitment Timeline**

Commercial production is underway and production hours will increase in phases to meet demand. Recruitment is continuous with jobs starting within 3 weeks as well as into the first quarter of 2021.

## **Key Duties and Responsibilities**

1. Understand the product flow from the milk silos to packaging department;
2. The Operator must know the type of product, the silo source, and all handling procedures involved each time they begin the process;
3. Analyze process data and equipment performance data to improve quality, throughput, and troubleshoot;
4. Utilizing continuous improvement mindset, assist in identifying opportunities to improve processes;
5. Master the plant Standard Operating Procedures (SOPs) for pasteurization, wet processing, dairy separation, HACCP, CIP and the Site-clearing Management System;
6. Responsible for food safety, pre-requisite programs and food quality related to designated areas;
7. Ensure all quality assurance checks are performed at designated intervals and all paperwork is done correctly and completely at designated intervals;
8. Maintain a safe, clean, and organized work area throughout the facility and common areas;
9. Make decisions in a timely manner;
10. Anticipate problems and implement solutions;
11. Assume responsibility for the attainment of plant goals and objectives;
12. Follow all GMP's and work in a manner consistent with all corporate regulatory, food safety, quality, and sanitation requirements;
13. Other duties may be assigned.

## **Working Conditions**

Canada Royal Milk is ramping up for 24 hour a day, 7 days a week operation. Rotating shift work (8-12h shifts) is required. Shift patterns are yet to be determined, and will include days, evenings, weekends, statutory holidays, and over-night work. Employees must be flexible and willing to work a variety of shifts.

As a dairy processor and infant formula manufacturer, CRM strives to exceed regulatory requirements for food safety, quality, hygiene, and good manufacturing practices. All employees who enter the processing areas for any reason must comply with all food safety protocols in addition to health and safety best practices.

Working conditions are normal for a manufacturing environment and include:

- Standing, walking, sitting, kneeling, bending, reaching, twisting and other physically demanding tasks performed for virtually the entire shift (8 to 12 hours)
- Lifting to 25 kg (55 lbs) frequently
- Use of various chemicals (i.e. detergents and sanitizing solutions)
- Possible exposure to dust, fumes, oils, unpleasant odors, noise levels that are distracting or uncomfortable, occasional exposure to ambient temperatures above 28 Celsius and high humidity
- Exposure to physical risks using standardized safety precautions and equipment, including, but not limited to slippery surfaces, working around high temperature equipment, heavy and repetitive lifting, etc.

### **Commitment to Diversity & Inclusion**

We strive to build a team that reflects the diversity of the community we work in, and encourage applications from traditionally underrepresented groups such as women, visible minorities, Indigenous peoples, people identifying as LGBTQ2SI, veterans, and people with disabilities.

If we can make this easier through accommodation in the recruitment process, please contact us at [www.canadaroyalmilk.com](http://www.canadaroyalmilk.com).

### **How to Apply**

