Quality control technician - food processing

Bothwell Cheese Inc.

Job ID
50914

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LOCATION	DATE POSTED	EXPIRY DATE
6451 Portsmouth Road, Nanaimo, BC | British Columbia	28-07-2026	24-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $26.15	1 year to less than 2 years	College, CEGEP or other non-university or diploma from a program of 1 year to 2 years

Job Details

Business Name: Bothwell Cheese Inc.

Title: Quality control technician - food processing

Number of Available Positions: 2

Terms of Employment: Permanent, Full-Time (30-40 hrs/week)

Hourly Wage: $26.15 per hour plus $1,000 annual bonus

Benefit: Disability Insurance, Dental Insurance, Employer-provided Pension, Extended Medical Insurance

Language of work: English

Work Location: Nanaimo, BC

Company Profile:

Paradise Island Foods Inc is a food production company based out of Nanaimo, British Columbia, Canada. Since 1978 Paradise Island Cheese prides itself in providing all natural and organic cheese varieties, as well as an extensive line of bakery, foodservice and industrial cheese varieties. In the facility we now run 3 production lines that cut, slice, shred and package natural cheeses and manufacture cheese alternatives/processed cheese.

Job Overview:

We are hiring detail-oriented and dependable quality control technicians - food processing to join our production team. The successful candidate will inspect products, packaging, materials, and production processes to ensure they meet established quality, food-safety, and regulatory standards. The role includes conducting routine quality checks, maintaining accurate records, identifying and reporting non-conformities, and working closely with production staff to support corrective actions and continuous improvement.

Job Description

The key responsibilities and duties of the quality control technician - food processing position in our company are listed below:

• Set up and conduct chemical, microbiological, physical, and sensory tests and analyses on raw materials, in-process samples, finished products, and environmental samples according to approved procedures.
• Prepare samples, reagents, solutions, and testing materials required for laboratory analyses.
• Operate, clean, calibrate, and maintain laboratory and plant analytical equipment and apparatus.
• Perform preventative maintenance and routine verification of testing equipment to ensure accurate and reliable results.
• Compile, record, evaluate, and interpret analytical and microbiological test results.
• Report deviations from established product specifications and quality standards to the Quality Supervisor or Manager.
• Assist with root-cause investigations and the implementation of corrective and preventive actions.
• Develop and conduct sampling and analysis programs to maintain quality standards for ingredients, packaging materials, in-process products, and finished products.
• Administer environmental monitoring and water-quality programs, including sampling, testing, recording, and evaluating results.
• Conduct packaging, production, Good Manufacturing Practices, and quality-control inspections.
• Review Certificates of Analysis for incoming ingredients and report results that do not meet established tolerances or specifications.
• Conduct shelf-life evaluations, product-trial testing, accreditation sample testing, and other required laboratory analyses.
• Analyze laboratory data and verify the interpretation of results with senior quality personnel and management.
• Monitor the release of finished products and ensure non-conforming materials or products are properly identified, controlled, and not released.
• Maintain laboratory records, testing forms, logs, electronic databases, and quality-control documentation.
• Assist in developing and implementing quality-control procedures, testing forms, operating standards, and health and safety measures.
• Monitor laboratory supplies and inventory and report required materials to the Quality Supervisor or Manager.
• Participate in regulatory, HACCP, SQF, food-safety, quality, and workplace health and safety audits and programs.

Employment Requirement:
• Completion of a one- or two-year college program in chemical technology, biochemical technology, chemical engineering technology, food science, microbiology, or a closely related discipline.
• Minimum one year of experience in quality assurance, quality control, food safety, laboratory testing, or a related technical role within a food or beverage manufacturing environment.
• Candidates without the specified college credential may be considered if they possess a minimum of three years of directly related quality assurance or quality control experience in food manufacturing.
• Experience with product sampling, inspections, quality testing, documenting results, and maintaining quality-control records.
• Knowledge of Good Manufacturing Practices and food-safety standards.
• HACCP and SQF training or certification is preferred; candidates without this training must be willing to obtain it.
• Professional certification as a chemical technologist or technician is considered an asset but is not required.
• Flexibility to work early mornings, evenings, weekends, and holidays as operationally required.

Your Skills:
• Demonstrate excellent organizational skills, attention to detail, establish priorities, ability to multitask, and meet deadlines
• Communicate effectively in English both verbally and in writing with colleagues
• Ability to work in a fast-paced environment
• Experience with both metric and standard systems of measurement.

• Basic computer skills with Microsoft Excel, Word, Outlook and Paperless software.

Contact information/how to apply:
Email resume to: Bothwellcheesecareers@outlook.com

As an equal opportunity employer, we encourage applications from all qualified individuals and specifically applicants from traditionally underrepresented groups – including Indigenous persons, vulnerable youth, newcomers, and persons with disabilities – who may contribute to the continued diversification of our organization.

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