

Job Posting: QA Technician Internship - Contract

Location: Delta, BC

Company: Brockmann's Chocolate

Position Type: Internship (approximately 2-Month Contract)

Shift: Day – Monday to Friday - \$20/h – 8 hours shift

Working period: November 25<sup>th</sup> to December 20<sup>th</sup> 2024 and January 6<sup>th</sup> to January 31<sup>st</sup> 2025.

Possibility for extension as full-time and part-time.

Reports To: Quality Assurance Manager

About Us:

At Brockmann's Chocolate, we take pride in producing the finest chocolates with a commitment to quality, safety, and sustainability. Our state-of-the-art manufacturing facility in Delta, BC is certified under the SQF (Safe Quality Food) program and operates within Organic, Kosher, and CFIA (Canadian Food Inspection Agency) frameworks. We are passionate about providing high-quality, delicious products that meet the rigorous standards of our customers.

As a growing and innovative company, we are offering a unique opportunity for a QA Technician Internship to join our team for a 2-month contract. This internship is an excellent opportunity to gain hands-on experience in a certified chocolate manufacturing environment while learning about quality assurance processes under the SQF, Organic, Kosher, and CFIA frameworks.

Job Description:

The QA Technician Intern will support the Quality Assurance team by performing quality control checks, conducting product testing, and ensuring all aspects of the manufacturing process meet company and regulatory standards. This position offers valuable learning

experience in food safety and quality assurance within a certified food production environment.

#### Key Responsibilities:

**Quality Monitoring:** Assist in routine inspections and quality checks at various stages of the manufacturing process to ensure compliance with company and regulatory standards (SQF, Organic, Kosher, CFIA).

**Testing:** Support the QA team in conducting laboratory tests on raw materials, in-process samples, and finished products to assess quality and safety.

**Documentation & Reporting:** Help maintain accurate records of inspections, tests, and audits. Assist in preparing quality reports for the QA Manager and other stakeholders.

**Compliance:** Assist in ensuring processes, products, and documentation align with SQF, Organic, Kosher, and CFIA requirements.

**Process Improvement:** Observe and participate in process improvements to enhance product quality and production efficiency.

**Training & Support:** Assist with training production staff in quality control procedures and food safety practices.

**Audits:** Participate in internal and external audits and support the preparation for certification inspections and audits.

**Problem-Solving:** Assist with troubleshooting quality or safety issues, recommending corrective actions as necessary.

#### Qualifications:

**Education:** High school diploma or equivalent required; a degree or certification in food science, chemistry, or a related field is preferred, but not mandatory.

**Experience:** Previous experience in food production or quality assurance is an asset but not required.

**Certifications:** Knowledge of or interest in SQF, Organic, Kosher, and CFIA standards is a plus.

- Skills:

- Attention to detail and ability to learn quickly.
- Basic understanding of laboratory equipment and testing procedures.
- Interest in food safety regulations and quality assurance processes.
- Proficient in Microsoft Office Suite.
- Physical Requirements: Ability to lift up to 25 pounds, stand for extended periods, and work in a manufacturing environment.
- Other: Strong communication skills and the ability to work collaboratively in a fast-paced environment.

Why Join Us?

- Hands-On Experience in a certified chocolate manufacturing facility
- Exposure to industry-leading food safety and quality standards (SQF, Organic, Kosher, CFIA)
- Opportunity for Career Development and networking in the food manufacturing industry
- Employee Discounts on premium chocolate products
- A Supportive Team committed to providing learning opportunities for interns

How to Apply:

Please send your resume to [jmollica@brockmannchocolate.com](mailto:jmollica@brockmannchocolate.com), with "QA Technician Internship Application" in the subject line. We look forward to learning more about your skills and passion for quality assurance in chocolate manufacturing!

No cover letter needed.

Brockmann's Chocolate is an equal opportunity employer. We celebrate diversity and are committed to creating an inclusive environment for all employees.