



## QUALITY CONTROL SUMMER INTERN

Culinary Farms is a global supplier of high-quality, safe and distinctive natural food ingredients focused on innovative solutions for applications.

Based in agricultural California, we are managed by an experienced team. We understand food processing well – from quality control and accountability, to the actual growing, sun drying and dehydrating of products for processing and fresh markets. Our operations use a variety of tools including harvest plans, a network of carefully managed growers and just-in-time service support.

Culinary Farms is committed to sound environmental and sustainability practices which contributes to higher quality and safer products, and a thoughtful working environment for our employees. We are currently hiring a quality control summer intern to join our team.

### Quality Control Summer Intern Responsibilities:

- Perform hourly QC checks of production
- QC monitoring equipment and record results into system
- Report quality issues and corrective actions to QA Director
- Receive samples and coordinate testing against specifications
- Composite samples for microbiological testing
- Complete lab request forms and deliver samples to lab
- Perform environmental swabbing and water collection for routine monitoring
- Create product or process standards as needed within the QC department
- Accurately enter testing data into QC release system
- Perform QC tests and report results
- Assist QA Director during customer audits
- Perform self-audits of processing and warehousing locations
- Assist the QA Director in managing the plant Quality Management System
- Collaborate with the plant management team to maintain and improve Quality System
- Make collaborative food safety and quality decisions regarding ingredients, raw products, in-process and finished product conformance as designated by the QA Director
- Manage sample retention and evaluation program
- Assist with plant internal audit functions and activities in order to be audit-ready

### Quality Control Technician Requirements:

- Integrity, accuracy, attention to details, and taking ownership of assignments
- 2+ years working in a QC food processing environment
- Use Microsoft Word, Excel and Outlook
- Familiarity with ASTA and AOAC testing methods a plus
- Able to lift up to 55 lbs. regularly
- Able to manage tasks independently
- Ability to advise other departments of QA/QC related concerns and observations
- Strong communication skills needed
- Bilingual (Spanish) a plus
- Knowledge of HACCP a plus, certification desirable
- Must have valid driver's license and reliable transportation