

Production – Sauce Operator

Job Summary:

The Sauce Operator contributes to the goals of the Company by mixing ingredients to create sauces, while maintaining a safe workplace. A Sauce Operator is responsible for preparing equipment for sauce mixing procedures as well as shutting down machinery for clean up. A Sauce Operator is required to follow a recipe, including gathering, weighing, and mixing ingredients while minimizing waste. It is the Sauce Operator's responsibility to ensure quality of sauce meets standards. The Sauce Operator reports directly to the Production Supervisor.

Key Responsibilities:

- Setting up, operating and shutting down kettles; running pumps, food chopper/processor, and packing machines
- Changing over of products
- Following a recipe and retrieving raw materials from the warehouse using a pallet jack and adding ingredients to the cooking kettle
- Transferring cooked product from the cooking kettle to the cooling kettle using a pump; moving cooled sauce to bins and sealing and labeling finished goods
- Ensuring quality of products meets Company standards by accurately weighing ingredients, measuring acidic and sugar levels and consistency of sauce, reporting raw materials used and identifying lot information using production forms
- Maintaining a clean working environment, including removing unused buckets and bins and washing the floor
- Adhering to the Company's safety policies and procedures, as well as those set out by WorkSafeBC, and abiding by food sanitation standards
- Working in other production areas as necessary
- Other duties as required

Requirements, Skills & Qualifications:

- High School Diploma or GED preferred
- 2+ years related experience in a related field is preferred; culinary experience is considered an asset
- Ability to multitask in a fast paced environment while maintaining a dedication to quality and safety
- Working with a team, often with minimal supervision and maintaining a positive and respectful workplace
- Abiding by Company policies and procedures
- Ability to use critical thinking and problem solving
- Ability to read, write, and speak English
- Ability to use arithmetic to perform production related calculations

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Working Conditions:

- Must be available for day, evening, and weekend shifts
- Hearing protection and steel toe shoes required
- Wet environment
- Standing and walking for long period of time (approximately 8 hours a day)
- Frequently bending, stooping, and twisting while transferring ingredients and product
- Maneuvering heavy objects, including lifting (floor to waist, waist to shoulders, and overhead) and carrying up to 25kg (up to 36 times a day) and pushing and pulling of ingredients/products of up to 800kg (approximately 16 times a day)
- Exposure to some job related hazards, including hot, sharp and moving equipment, hot sauce, slippery floors, and heavy objects

Shift & Status

- 1 AM shift
- **Must be available to work on weekend**
- Full-Time

Garden Protein International is committed to a fair and positive work environment. We provide an excellent compensation package that includes competitive salary, medical and dental benefits, and incentive rewards. If you would like to be a part of this great place to work, please e-mail your cover letter and resume or apply to hr@gardein.com. When applying, please include "Sauce Operator" in the subject line.

We thank all applicants that apply, but only short-listed candidates will be contacted. No phone calls please.

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