



## Limagrain Cereal Seeds

### Job Description: Quality Lab Assistant

**POSITION DESCRIPTION SUMMARY:** As the Quality Lab Assistant, you will be responsible for supporting the Limagrain Cereal Seeds Wheat Quality Lab by performing various end-use quality tests on experimental wheat lines and varieties. Working to ensure new wheat varieties being released have acceptable mill and bake qualities that meet the expectations of farmers and end-users. Manage seed/grain shipments and support warehouse and field activities.

#### Essential duties and responsibilities:

- Prioritize, organize and prepare incoming wheat samples for testing from breeding sites in PNW, Central Plains and western Canada. Work with Lab Coordinator and breeders, to determine testing needs by wheat class, breeding stage, number of samples and deadline.
- Analyze physical grain attributes such as kernel hardness (SKCS), protein (NIR), falling number, and flour milling yield.
- Evaluate performance of milled flour using NIR for protein, moisture and ash; gluten quality (mixograph, farinograph and extensograph); solvent retention profile for soft wheat and falling number.
- Evaluate end-product quality attributes, including bread and cookie baking and noodle quality for both US and Canadian markets.
- Reliably generates, records and communicates accurate results of quality traits .
- Manage by coordinating and tracking germplasm exchanges and shipments between third parties and within LCS business units.
- Liaise and Support the Seed Production Assistant with warehouse and field activities including head thrashing, seed cleaning, planting and harvesting local production site when required
- Review and analyze quality data to provide continuous process improvement.
- Performs routine calibration and maintenance of lab equipment to ensure accuracy of results.
- Able to competently operate laboratory equipment interfaced with computer software. Once trained, able to troubleshoot equipment problems to identify causes & resolve issues.
- Responsible for maintaining a lab environment that is clean, orderly and safe by following proper policies and procedures of LCS.
- Assist other teams within LCS as needed to meet overall company goals.

#### Required knowledge & Skills

- To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.
- Technical Skills – Demonstrated knowledge of good laboratory techniques. Mill and bake skills are not necessary but they must have the desire to learn to become the lab baker.
- Interpersonal Skills – Possess strong leadership and communication skills. Ability to develop and maintain productive work relationships with various positions within the organization such as research associates, breeders, lab personnel, sales managers, financial and administrative staff.
- Teamwork - Team player with a positive attitude. Ability to lead as well as collaborate.
- Judgment - Exhibits sound and accurate judgment. Accepts personal responsibility for tasks

- fulfillment and job performance.
- Professionalism - Highly self-motivated individual, with a high level of time management and organizational skills and a creative aptitude. Well-organized, committed, accurate and thorough, with attention to detail.
  - Adaptability - Ability to deal with frequent change, delays, or unexpected events. Ability to handle multiple projects simultaneously.
  - Attendance/Punctuality - Ensures work responsibilities are covered.
  - Dependability - Ability to work in an independent and self-directed manner.

**Education & work experience required:**

- Bachelor's Degree or equivalent experience

**Other Position Requirements**

- Must be able to work within the days of Monday-Friday during the hours of 7:30am-4:30pm
- Standing for long periods of time in a lab
- Ability to lift 50 lbs.
- No wheat or flour allergies
- Must be proficient with MS Office