

Natures Crops International Quality Assurance Manager

Natures Crops International (NCI), a leading producer and manufacturer of specialty plant oils for use in personal care, dietary supplement, and food industries, has an immediate opening for a full-time Quality Assurance Manager at our oilseed processing facility and refinery in Kensington, PE. The QA Manager will report directly to the VP of Operations.

The QA Manager is responsible for strict adherence to the company's food safety enhancement program, meeting customer requirements, and overseeing all regulatory framework for the entire facility, ensuring that the processes needed for safe, HACCP-compliant quality foods and products are established, implemented, and maintained. The QA Manager acts as the leading role in establishing and maintaining quality assurance standards, procedures, and controls. The QA Manager provides strong leadership and direction to the food safety team, monitors quality policies and procedures, and promotes the awareness of customer requirements. The QA Manager will be responsible for following established food safety and quality procedures within a HACCP program, working directly with operations to enforce requirements, and initiate corrective action for procedural product or process deficiencies.

Responsibilities

Leadership

- Lead the food safety and quality training programs, work in partnership with plant operations to establish procedures, standards, and systems that are well designed and executed.
- Maintain QA systems and oversee all programs to meet regulatory compliance to ensure product quality and food safety, work with operating staff to ensure effective implementation and maintenance of process control measures and programs.
- Lead quality and food safety investigations as they arise, implement corrective actions, and provide recommendations on improvements.

Food Safety & Quality Management

- Work with quality and production staff to execute all requirements of food safety programs accurately and
 efficiently, document evidence, ensure manufacturing processes are in compliance with regulatory and customer
 requirements.
- Manage customer quality assurance relationships, ensure customer standards are met, write management/technical reports, and customer correspondence as required.
- Oversees the quality requirements of raw material with suppliers. Follow up on non-conformances.
- Maintain the facility's certifications and regulatory approvals.
- Oversee the recording, analysis, and distribution of quality information, prepare quality documentation and reports by collecting, analyzing, and summarizing information and trends including failed processes, studies, corrective actions and re-validates.
- Ensure product conformance to specifications. Maintain and improve product quality by completing product, company, system, compliance, and surveillance audits.
- Manage customer complaints.

Qualifications

- Bachelor's degree in food science, food technology, chemistry, biochemistry, or another related scientific area of study
- Minimum 5 years of related work experience (quality assurance/control) in a food processing or pharmaceutical manufacturing facility
- Minimum 3 years' experience in a technical leadership role
- Experience with internal and external auditing
- Strong organizational skills
- Good verbal and written communication skills
- Strong coaching skills
- Above average analytical skills
- Strong computer skills in Excel and Word

Compensation and Benefits

- Rate of pay is \$60,000 to \$70,000 annually and is dependent on skills and experience.
- Position starts with five (5) weeks of paid time off with additional days given annually.
- Co-pay health and dental benefits package; company matching RRSP plan.

To apply, please submit your resume via email to Ccormier@naturescrops.com by Monday, April 3rd. For additional information about our organization, visit our website at www.naturescrops.com. Thank you for your interest in applying; only those selected for an interview will be contacted.