

**JOB TITLE:** Quality Assurance and Control Manager for Gathered Foods Ohio.

**JOB DESCRIPTION:**

This position has leadership responsibility at *Gathered Foods* operation in Heath, Ohio and plays a vital role in establishing the companies first production facility in North America. Once established, the Quality Manager will play a critical role to guide the future growth and development of the company's results and its team. The Quality Manager will not only be responsible for all aspects of food safety & quality; regulatory; audits; records and food defense programs but also a champion and voice of the culture and company. Specifically, the Quality Manager will manage direct reports and work cross functionally with production/sanitation to ensure the highest level of food quality and safety are delivered to our customers and consumers.

**SCOPE:**

Gathered Foods brings together our passions for the environment, great food and providing people meaningful employment and identities. Our flag ship brand *Good Catch Foods* will be leveraged with further capacity once this new facility is commissioned, in addition to bringing other high-quality plant-based products to the marketplace. This facility, schedule for completion Nov 1, 2019, will produce frozen and fresh plant-based products for the North American market. Between acceptance of the facility and start of production, Q1 2020, the Quality Manager will be responsible to create and implement the Food Safety (GFSI compliant) and Quality plans. Reporting to the Plant Manager of Gathered Foods Ohio, this position will be measured not only through meeting KPI's and growth objectives but also their ability to build, mentor and connect with all employees and cross functional teams of the company.

**JOB RESPONSIBILITIES:**

- Successful creation and implementation of Food Safety plan (GFSI/FSMA compliant)
- Hiring and onboarding support team members and working cross functionally to train all staff on GMP, Food Safety and Sanitation procedures.
- Embrace company culture and champion these values for entire team in Ohio
- Design and maintain robust protocols and procedures for process and personnel flow
- Implement and maintain external vendor auditing and liaise with 3<sup>rd</sup> party auditors
- Create and maintain facility and environmental monitoring programs that are supported by in house micro testing capabilities
- Supervise all methods and practices in production adhere to plant policies and procedures
- Collaboration with Gathered Foods Innovation and Product development and regulatory teams (Cultivated Food Labs) to implement next generation products and processes
- Continually review and maintain relevant knowledge on external quality standards, regulations and policies for Gathered Foods to maintain highest level of food safety and quality
- Interact with Cultivated Foods labs – Gathered Foods sister company and provide/receive guidance for dialogue with customers and vendors
- Suggests and debates alternative methods and procedures in solving problems and meeting changing market and policy opportunities.
- Works within approved budget; Develops and implements cost saving measures; Contributes to profits and revenue; Conserves organizational resources.

**JOB REQUIREMENTS:**

- Min 5+ years of Quality Management experience in chilled/frozen and or ready to eat food
- Bachelor's degree required in related discipline (Food Science, Microbiology, Chemistry etc)
- Have a history of successfully leading and shaping an organization
- Proven track record of improved results in the areas of quality, safety, service and cost
- Motivated by intrinsic desire to improve not only the safety of food but also the environment for the staff and all who interact with the company
- Proficient understanding of budgeting and cost control
- Desire to learn, embrace change and experience a rapid growth company and market sector
- Excellent communication skills, action-oriented with an entrepreneurial spirit
- Strong Analytical Skills — quantitative and qualitative analysis; ability to identify the significant factors of an issue; employ creativity in identifying causes, implications and remedies;
- Ability to attract, retain and motivate talented individuals for this operation along with fundamental knowledge of US based Human Resource policies.
- Expertise in Food Safety Quality Systems such as BRC, SQF, HACCP, 3rd party plant audits, FDA/USDA regulations
- PCQI certified/SQF practitioner with demonstrated experience
- Microsoft Office Suite proficient
- Excellent Communication Skills — efficient and effective oral and written communication skills; ability to communicate at all levels; builds and maintains strong relationships across teams
- Initiative — ability to work independently; ensure responsive timely follow-up; meeting of deadlines; demonstrate a sense of urgency; ability to prioritize; organizational skills

**What Gathered foods offers:**

- Opportunity to grow in a privately-owned company focused on bringing the best in class plant-based foods and proteins to the North American market
- Ability to demonstrate your skills, passion and knowledge
- Environment of collaboration; challenge and reward for efforts and commitment
- Competitive salary; stock options; Benefits and Health and Well Being packages
- Significant career and educational advancement opportunities
- Opportunities to create a meaningful journey in a well-resourced and intentional company