



CANADA'S PREMIER CHOCOLATIER SINCE 1873

Chocolate Operations / Production Manager

Reporting to the Vice President of Operations, the Chocolate Operations / Production Manager, is responsible for the planning, coordination, and control of manufacturing processes ensuring that goods are produced efficiently.

Specific Job Duties include:

- Oversight of the production process
- Ensure production schedule is met
- Ensure production is cost effective
- Make sure products are produced on time and are of good quality
- Working out the human and material resources needed
- Monitor the production processes and adjust schedules as needed
- Monitor product standards and implement quality programs
- Liaise with different departments
- Implement and adhere to company policies and procedures
- Ensure that health and safety guidelines are followed
- Supervise and motivate team
- Review performance of subordinates
- Identify training and development needs
- Ensure planned KPI's are met or exceeded
- Develop and motivate the cost-effective alternatives and improvements to the production process
- Maximize the efficiency of production lines and ensuring the effective employment utilization
- Problem solving skills and process development
- Ensure continual improvement with overall quality of product
- Must be familiar with and enforce SQF requirements

Qualifications

- Post-secondary education is a definite asset
- Extensive experience in the Food Manufacturing industry
- Strong leadership and decision making skills
- Extensive knowledge of Manufacturing Processes
- Strong public relations skills
- Proficient in computer applications

Interested candidates should apply to Ganong Bros., Limited at One Chocolate Drive, St. Stephen, New Brunswick, E3L-2X5 or Email careers@ganong.com

Ganong appreciates all applicants; however only those selected for an interview will be contacted. Please reference this job title on your application.

All applications must be submitted by March 13, 2015

