



Quality Assurance Manager

Poulan, GA

Diamond Foods, LLC, and National Pecan LLC are headquartered in Stockton, California. National Pecan and Diamond Foods are owned by Blue Road Capital, a private equity firm based in New York, which is focused on holdings in the agricultural space. With the support of Blue Road Capital, National Pecan and Diamond of California are in the midst of a major transformation in creating a modern growth brand satisfying the growing consumer desire to incorporate more plant-based products in their diets, for reasons including health and wellness, taste, texture and variety.

POSITION OVERVIEW:

This position supports operations by developing and maintaining systems that are inherent to the quality, identity, and food safety of National Pecan LLC products and provides leadership and instruction in the implementation of programs, policies, and objectives to ensure corporate quality, food safety, culture, volume, service, and cost goals are met.

DUTIES AND RESPONSIBILITIES:

1. Develops, maintains, and improves quality and food safety management systems (including but not limited to finished product specifications, statistical process control systems, kosher certification, organic certification, lot traceability, HACCP, and consumer complaint investigations).
2. Develops, maintains, and improves QA test methods, technologies, and programs.
3. Develops and reviews finished product labels.
4. Assists Consumer Affairs in the investigation of food safety related complaints.
5. Conducts inspections and reviews programs, records, and product to ensure compliance.
6. Generates, designs, and maintains reports, databases, and spreadsheets to analyze data, communicate to Management Teams and peers.
7. Adheres to GMP's, Standard Operating Procedures, and Safety Regulations.

8. Communicates with staff regarding changes in procedures, problem areas to promote consistency throughout staff and shifts.
9. Communicates with Warehouse, Production, Supply Chain, Sanitation, Maintenance, and R&D to help move quality, food safety agenda's, and projects.
10. Communicates with FDA/ODA, AIB, Analytical Labs, and vendors regularly.
11. Performs other duties as assigned by supervisor.

KNOWLEDGE, SKILLS, AND ABILITIES:

- Basic knowledge of Food Labeling laws
- GMP's, Standard Operating Procedures, and Safety Regulations.
- Knowledge of recognized food safety standards, SPC and other commonly used quality control methods.
- Food science knowledge.
- Food processing techniques and processes.
- Managerial practices for planning, reporting, administration, and supervision.
- Effective English/Spanish language literacy; oral and written communication skills
- Interpersonal and team skills for working with employees at all levels within the company and with external customers.
- Prioritizing, organizing, delegating and using time efficiently.
- Task analyzing, problem solving, and decision-making at both a strategic and functional level.
- Conflict Resolution skills.
- Effective math skills.
- Effective computer skills using MS Office products and required technical software.
- Manage multiple projects at once while meeting tight deadlines.
- Travel by air and car with some overnight stays.
- Work unusual hours as needed to accomplish job tasks.
- Work in environment that is a medium level safety risk.
- Demonstrated leadership ability.
- Listen, understand, and provide assistance to others.
- Flexible and positive in a fast-paced environment that changes quickly.
- Perform tasks with a high level of confidentiality.
- Perform tasks independently and as part of a team to accomplish company goals.

The following physical activities are required for this position:

- Prolonged sitting and computer use
- Frequent talking and repetitive motions with hands
- Occasional standing
- Infrequent driving, walking, stooping, bending, and turning/twisting
- Infrequent lifting of up to 30 pounds

TRAINING AND EXPERIENCE:

- Bachelor's Degree in Food Science or related field and 6+ years of food processing and QA experience, or equivalent.
- Minimum of 3 years of progressively responsible management experience.
- Genesis Food Label development software experience
- HACCP plan development/auditing, HACCP certification preferred
- SQF Audit awareness and experience

To apply please send resume to: pfeely@diamondfoods.com

Pre-employment drug testing required. AA/EOE/M/F/D/V.