Employment Opportunity

Production Manager – Valcrest America
Position Location – Bridgeton, NJ

General Summary

Valcrest is a leading international company, based in France, that produces value-added cheese products made with goat and cow milk. The company has created Valcrest America and will be establishing its first company-operated production operation in the US, which will be located at the Rutgers Food Innovation Center processing facility in Bridgeton, New Jersey.

Valcrest America is hiring a Production Manager that will oversee its operations at the Rutgers facility, which will manufacture speciality, high quality products made from goat cheese. The Production Manager will be responsible for overseeing all aspects of manufacturing operations, and will assure production of consistent quality products, in the most efficient and cost-effective manner possible. This position will report to Valcrest management in the US and in France, and will also be responsible to comply with the quality procedures established by the management of the Rutgers Food Innovation Center. The Food Innovation Center operates with precise policies and procedures that its clients must comply with, to ensure that best practices in food safety are quality are practiced.

Position Description - Duties & Responsibilities

1) Production Management
   o Oversee the hiring and training of staff, and oversee production of all products for Valcrest America that occur at the Rutgers Food Innovation Center facility in Bridgeton, NJ
   o Serve as principal liasion for Valcrest America, and ensure compliance with specifications, policies, and procedures of Valcrest as well as those of the Rutgers Food Innovation Center
   o Establish and maintain annual operations goals, budgets and timelines for Valcrest products produced in the United States.
   o Establish and maintain Key Performance Indicators, and creation of statistics and reports for Senior Management Review.
   o Ensure profitable operation of production line by effectively utilizing ingredients, maximizing yields, and monitoring costs associated with production.
   o Monitor production activities by checking proper weighing of ingredients, temperatures, slicing yields, filling procedures, net weights, and other measures.
   o Manage labor and resources on a daily basis to ensure high levels of productivity, and identify process improvements that allow production to optimize rates, yields, productivity, and line efficiency.
   o Ensure equipment is properly maintained
2) Product Compliance and Quality Assurance
   - Ensure finished products are in compliance with specifications that have been established, including sensory evaluation, packaging material and label verification, compliance with HACCP procedures, and other quality measures.
   - Establish standards for product acceptability, and disposition of defective products
   - Analyze and measure customer complaints
   - Serve as contact person for customer audits

3) Production Planning, Procurement and Logistics
   - Establish production planning methodology, considering rotation and raw material availability, weekly demand, weekly capacity, and most efficient production cycles
   - Identify raw material staging and storage locations, including the Food Innovation Center facility and/or offsite storage locations
   - Manage relationships with all vendors that supply raw materials, packaging supplies, ingredient importing agencies, and off-site storage locations that may be established
   - Establish raw material requirements, and inventory par levels to be in place at the Food Innovation Center and/or offsite storage locations
   - Ensure ingredients received are in compliance with specifications that have been established, and ensure that ingredients are recorded properly with traceability
   - Utilize information technology systems as required by Valcrest.

Knowledge, Skills, Abilities, and Other Requirements

- BS or BA degree preferred, ideally in Management, Food Technology, Engineering, Management, or a relevant field
- Minimum of 5 years of experience in the manufacture and/or quality assurance of prepared food products, preferably in a supervisory role
- Possess excellent leadership skills, and able to create positive corporate culture and environment in which team members are motivated to succeed
- Ability to communicate effectively with all levels of employees as well as outside vendors and strategic partners and vendors of the company
- Able to manage multiple projects and deadlines
- Proven problem solving abilities
- Must be able to work independently in a fast-paced environment
- Must be able to travel internationally, specifically to France, for training at Valcrest plants
- Position is full time, and health benefits will be provided by Valcrest

All interested applicants are requested to submit their resume via email to fic@aesop.rutgers.edu, or by mail to:

Director
Rutgers Food Innovation Center
450 East Broad Street
Bridgeton, NJ 08302

NO PHONE CALLS WILL BE ACCEPTED TO INQUIRE ABOUT THIS POSITION
THANK YOU