Operations Manager – Impossible Foods

Position Location – Rutgers Food Innovation Center, Bridgeton, NJ

General Summary

Impossible Foods, Inc. is establishing its first US production operation for its line of proprietary, specialty products, and this will occur within the Rutgers Food Innovation Center in Bridgeton, NJ. The Operations Manager will be the senior on-site employee of this operation, and will be an employee of Impossible Foods. This individual will be responsible for the oversight of production, as well as all other associated duties, to ensure the production of products in a safe, efficient and cost-effective manner. This individual will receive guidance and support from the staff of the Rutgers Food Innovation Center that is based in Bridgeton, NJ, and from the Impossible Foods management team that is based in Redwood City, California.

Position Description - Duties & Responsibilities

1) Production Management
   o Oversee production of all products for Impossible Foods that occur at the Rutgers Food Innovation Center facility in Bridgeton, NJ
   o Ensure compliance with specifications, policies, and procedures of Impossible Foods as well as those of the Rutgers Food Innovation Center
   o Ensure compliance with contractual agreements between Impossible Foods and the Rutgers Food Innovation Center
   o Establish and maintain operations goals, budgets and timelines for Impossible Foods.
   o Establish and maintain Key Performance Indicators, and creation of statistics and reports that may be needed for both Impossible Foods and the Rutgers Food Innovation Center
   o Ensure profitable operation by effectively utilizing ingredients, maximizing yields, and monitoring costs associated with production.
   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 and serviced, and disassembled and re-assembled on a daily basis

2) Product Compliance and Quality Assurance
   o 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.
   o Ensure all samples are properly obtained and submitted for analysis
   o Monitor production and quality activities by checking proper scaling of ingredients, mix temperatures, mixing times, filling procedures, net weights, and other quality measures.
   o Establishment of standards for product acceptability for potentially defective products
   o Ensure equipment is properly sanitized on a daily basis
   o Serve as contact person for customer complaints and customer facility audits
   o Provide any requested quality assurance documentation to staff of the Rutgers Food Innovation Center, in order to meet their own FDA, state/local health departments, and university requirements.
3) **Supply Chain, Production Planning, and Logistics**
- 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
- 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
- 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 Impossible Foods and Rutgers

**Other Information, and Knowledge, Skills, Abilities, and Other Requirements**
This Position is full time, for an initial one-year commitment, and Impossible Foods will provide health benefits. Position requirements include the following:

- BS or BA degree preferred, ideally in Food Science, Engineering, Management, or a relevant field
- Experience with meat products preferred, as this operation utilizes equipment and processes similar to such an operation
- Minimum of 5 years of experience in the manufacture, preferably in a supervisory role
- Possess excellent leadership skills, and able to create positive 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
- 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 occasionally visit other Impossible Foods operations, as requested.

All interested applicants are requested to submit their resume via email to matt@impossiblefoods.com

**NO PHONE CALLS WILL BE ACCEPTED TO INQUIRE ABOUT THIS POSITION**