

PLANT MANAGER

Amir Quality Meats is a family-owned enterprise with over 30 years of dedication to the halal meat processing and distribution industry, it stands as one of Canada's largest and most respected independent zabiha halal meat processors. With a commitment to quality, tradition, and community, their operations are certified and endorsed by esteemed religious authorities, ensuring that they meet the highest standards of halal practices. Join them in their mission to provide exceptional service and products that honor their rich heritage and contribute to a sustainable future.

YOUR DAY TO DAY

- Oversee the production floor to ensure orders are completed on time, and food quality standards are consistently met.
- Collaborate with the Planner and Line Leads to plan and organize production schedules, ensuring optimal use of resources.
- Accurately assess projects, processes, and resource requirements to drive efficient production operations.
- Manage and evaluate machine resources to maximize productivity and minimize downtime, ensuring smooth operations.
- Support and lead the implementation of lean strategies to improve efficiency and reduce waste across production processes.
- Organize and conduct relevant training sessions for production employees to enhance skills and ensure compliance with best practices.
- Provide motivation, support, and guidance to all employees, fostering a positive and productive work environment.
- Provide leadership and guidance to the plant staff, including hiring, training, performance evaluations, and professional development.
- Act as a key point of contact for production issues, promptly communicating any problems or obstacles to senior management.
- Ensure adherence to all Amir Quality Meats policies and practices, including Health and Safety, CFIA regulations, HR policies, and other applicable standards.
- Perform other duties and responsibilities as required to support the success of the production team.

WHAT YOU BRING

- Bachelor's degree in Mechanical Engineering, Business or a related field.
- Minimum of 7 years of relevant experience in a food processing/manufacturing environment, preferably in the meat industry.

- 3 years experience in a Plant Manager, Production Manager, or Operations Manager role in a food facility.
- Certification in Lean Manufacturing, Six Sigma, or similar methodologies an asset.
- Strong understanding of mechanical systems, production processes, and maintenance practices.
- Excellent communication skills, both written and verbal, with the ability to effectively convey information across all levels of the organization.
- Ability to analyze problems, delegate tasks, and monitor assignments to ensure successful completion.
- Strong organizational and planning abilities, with the capacity to manage multiple projects and priorities effectively.
- Knowledge of industry best practices, including Lean, GMP, and GHP.

WHAT'S IN IT FOR YOU

- Energetic team environment
- Competitive annual salary
- Bonus Incentive
- Group insurance
- Paid time off and holidays

We believe every employee should have the opportunity to participate and succeed. Through leadership by our Diversity, Equity and Inclusion Leader, we are committed to a workplace culture of respect, inclusion, and diversity. We recognize and celebrate the valuable differences among each of us, including race, religious beliefs, physical or mental disabilities, age, place of origin, marital status, family status, gender or gender identity and sexual orientation. If you require accommodation to complete the application process, please forward your resume to felicia.scaviarupi@mnp.ca