



**La
Cocina**

MNP

OPERATIONS MANAGER

Our client, La Cocina Foods, is seeking an Operations Manager to join their team in rural Manitoba. La Cocina Foods has been a family owned and operated company since 1984. La Cocina, Spanish for "the kitchen," is where it all begins. They started as a small Tortilleria and have grown into a food company where products are more than just food—they are a gateway to feeding the soul.

Reporting to the President, the Operations Manager will oversee the entire production process, ensuring efficiency, quality, and safety. They will collaborate with various departments, such as procurement, production, quality control, and shipping to develop and implement strategies that optimize operations. This role involves managing budgets, monitoring production costs, and ensuring cost-effectiveness. The Operations Manager also ensures compliance with food safety regulations and quality management systems, such as HACCP and SQF. They will monitor and analyze production data to identify areas for improvement and implement corrective actions to enhance productivity and reduce costs. The ideal candidate will have a strong background in operations management, preferably in a larger company, and be ready to hit the ground running after learning the processes. This role offers significant growth potential.

This is an on-site opportunity in Ste. Anne, Manitoba, less than one hour from downtown Winnipeg.

Key Responsibilities

Operational Management

- Identify efficiencies and potential process and machinery improvements
- Oversee daily production activities across three production lines, ensuring efficiency, quality, and safety.
- Provide collaborative vision for growth
- Collaborate with procurement, production, quality control and shipping departments to streamline processes and optimize resource allocation
- Ensure compliance with food safety regulations and quality management systems, such as GFSI standards
- Develop and implement strategies to improve productivity and reduce operational costs
- Monitor and analyze production data to identify areas for improvement and implement corrective actions.
- Ensure that operational activities remain on time and within budget
- Troubleshoot operational issues, handle unexpected production delays and develop contingency plans
- Work closely with the President to maximize efficiencies and explore new potential equipment and processes
- Maintain a strong presence on the production floor and be available to address issues outside of regular hours
- Identify and lead the implementation of process improvements related to materials, labour, and equipment
- Proactively identify changes to machinery and equipment, production systems, and methods of work
- Coordinate with purchasing to ensure sufficient levels of required supplies
- Conduct budget reviews and report cost plans to leadership
- Develop key operational performance indicators and targets

Leadership

- Manage a team of supervisors and workers, providing training, motivation, and performance evaluations
- Act as a resource and provide assistance to the leadership team with respect to operational and financial information, issues and reports
- Model the organizational culture by fostering a positive work environment and promoting teamwork, respect, and kindness
- Collaborate with department leads to identify opportunities to improve employee satisfaction and reduce turnover, as well as identify gaps in current staffing levels or roles

Experience and Qualifications

- Post secondary education in industrial engineering, business management, or a related field. A combination of education and experience will be considered
- Minimum five to seven years of supervisory/management experience, preferably in packaging and food production management
- Understanding of food facility operations with an emphasis on food safety, packaging, and sanitation, along with relevant certifications
- Experience with inventory management systems, warehouse operations and ERP systems beneficial
- Strong leadership, interpersonal and communication skills to effectively lead and motivate teams
- Proven track record of implementing process improvements and driving operational excellence
- Strong problem-solving skills, excellent judgement and the ability to handle unexpected operational issues.
- Excellent organizational and time management skills.

If you are interested in learning more about this exciting opportunity, please forward your resume to Laise.Sato@mnp.ca