

Operations Manager- Follain

Reporting to General Manager, the operations manager will be a key part of Follain's management team.

- Management of all site operations including all 3 production lines ensuring all products are manufactured to specification and work closely with QA and NPD to ensure compliance.
- Responsible for planning, scheduling and order completion for all products produced by Follain.
- Implementation of standard operating procedure to drive efficiencies and operational excellence .
- Actively manage operational efficiency to increase outputs, minimise waste and reduce downtime.
- Work to ensure the highest levels of cleanliness for food safety, whilst ensuring health and safety compliance at all times.
- Ability to manage all resources provided effectively and to identify and develop team members skills through coaching, delegation, performance reviews and cross training
- Work well with other functions in the business to ensure company goals and objectives are achieved.

Requirements

- Proven track record in management in food industry with a passion for food and good quality ingredients.
- 3rd level food science or related qualification with HACCP and BRC knowledge essential.
- The ability to work to strict deadlines and targets.
- 5+ years' relevant experience within food industry at management level
- Financial/cost awareness
- Strong interpersonal skills to develop and lead team members with strong attention to detail.

Successful candidate Salary negotiable and depending on expertise & experience with a company provided fully electric car provided,(subject to BIK)