

Sr. Quality Assurance Manager

Bachoco OK Foods is seeking a **Sr. Quality Manager** for our **Fort Smith, AR** location.

Summary: Directly responsible for the Fort Smith Complex facilities. Expected to assist with all OK Foods facilities in Oklahoma and Arkansas as needs arise. Be confident and competent to interact with all levels of employees. Be able to communicate and build relationships with customers and auditors. Comfortable interpreting large amounts of data and presenting the trends and truths from the data.

Essential Duties and Responsibilities include the following. Other duties may be assigned.

- Directly responsible for the Fort Smith Complex.
- Expected to work on projects for the entire FSQA group. Included but not limited to generating data trackers, assisting with policy, and training material.
- Assist QA Managers with problem solving and interpreting of data
- Assist in the improvement of safe food manufacturing practices, including the programs of sanitation, GMP (s) and HACCP.
- Attends HACCP, BRC and Food Safety meetings at their facilities.
- Attend Audits at their facilities.
- Lead trainings as needed and serve as a liaison between production and FSQA group when needed.

Qualifications: To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

Education and/or Experience: Bachelor's degree (B. A.) from four-year college or university in a science field; and five to seven years food plant experience and/or training; or equivalent combination of education and experience.

Language Skills: Ability to read, analyze, and interpret common scientific and technical journals, financial reports, and legal documents. Ability to respond to common inquiries or complaints from customers, regulatory agencies, or members of the business community. Ability to write speeches and articles for publication that conform to prescribed style and format. Ability to effectively present information to top management, public groups, and/or boards of directors.

Mathematical Skills: Ability to work with mathematical concepts such as probability and statistical inference, and fundamentals of plane and solid geometry and trigonometry. Ability to apply concepts such as fractions, percentages, ratios, and proportions to practical situations.

Reasoning Ability: Ability to define problems, collect data, establish facts, and draw valid conclusions. Ability to interpret an extensive variety of technical instructions in mathematical or diagram form and deal with several abstract and concrete variables.

Computer Skills: To perform this job successfully, an individual should have knowledge of Database Management systems, Contact Management systems; Human Resource systems; Spreadsheet software and Word Processing software.

Certificates, Licenses, Registrations: Must be HACCP trained.

Other Qualifications:

- Must have a thorough understanding of the food business, including supply, slaughter, debone / portion control, and further processing operations, storage, distribution, consumer and customer in regards to safe food practices.
- Must be able to initiate and complete duties in a timely and efficient manner.
- Excellent understanding of SSOP (s), GMP (s), pathogen reduction and HACCP Programs.

Physical Demands: The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this Job, the employee is regularly required to sit and use hands to finger, handle, or feel. The employee is frequently required to reach with hands and arms and talk or hear. The employee is occasionally required to walk and taste or smell. The employee must regularly lift and /or move up to 10 pounds and occasionally lift and/or move up to 50 pounds. Specific vision abilities required by this job include close vision, distance vision, color vision, peripheral vision, depth perception and ability to adjust focus.

Work Environment: The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this Job, the employee is occasionally exposed to wet and/or humid conditions; moving mechanical parts; fumes or airborne particles; toxic or caustic chemicals; outside weather conditions; extreme cold; extreme heat and risk of electrical shock. The noise level in the work environment is usually moderate.

An Equal Opportunity Employer to include women, minorities, veterans, and persons with disabilities.

*Notice to Third Party Recruitment Agencies:

Please note that Bachoco OK Foods and its subsidiaries do not accept unsolicited resumes from recruiters or employment agencies. In the absence of an executed Recruitment Services Agreement, there will be no obligation to any referral compensation or recruiter fee.

In the event a recruiter or agency submits a resume or candidate without an agreement, Bachoco OK Foods and its subsidiaries shall explicitly reserve the right to pursue and hire those candidate(s) without any financial obligation to the recruiter or agency. Any unsolicited resumes, including those submitted to hiring managers, shall be deemed the property of Bachoco OK Foods.