**Senior Technology/Quality Manager**

**AB Mauri – Wilsonville OR**

AB Mauri NA is recruiting for a senior technology/quality manager to be based at our Wilsonville manufacturing facility at 26995 SW 95th Avenue Wilsonville.

The Sr. Technology/Quality Manager will be responsible for the oversight and hands-on support of our Wilsonville NPD process and Quality Assurance functions.  This position will:

* Hold primary responsibility to lead and drive our technology program, through collaboration with our NA and Global research teams and outside technology resources, along with interaction with key suppliers.
* Play a lead role in designing and formulating enzyme solutions that continue to deliver leading edge quality advantages for our customers.
* Have responsibility for leading our bake lab research team to deliver on key objectives.
* Oversee food safety and security programs, traceability and recall program management, ensuring accurate and reliable QA/test data, along with ownership and maintenance of our SQF systems. He/she will work closely and collaboratively across all departments.
* Review and validate product quality specifications, support the smooth release of newly developed products, and collaborate on quality-related manufacturing issues.  He/she will be the first point-of-contact and leader to external auditors.

The successful Sr. Technology/Quality Manager will be a highly motivated and self-directed professional who is able to work effectively with a variety of internal and external customers.

This full-time position reports directly to the Sr. VP Bakery Ingredients and has dotted line to our corporate technology/quality functions.

Additional responsibilities include, but not limited to:

* Understand and consistently demonstrate Company commitments to: Quality, customer service, communication and core values.
* Ensure current QA policies and procedures are available, communicated and trained.
* Serve as primary HACCP and SQF coordinator.
* Provide FDA regulatory expertise.
* Act as company advocate, subject matter expert and internal consultant to endure adherence to FDA, HACCP, SSOP, GMP and SQF requirements.
* Administer effective and seamless lot traceability program.
* Conduct quality inspections on incoming, stored, in-process and outgoing product; facility, environment, equipment and tools.
* Administer and monitor pest control program working with 3rd party service provider.
* Facilitate QA and/or project meetings as needed.
* Investigate and resolve complaints as they pertain to QA.
* Identify and propose changes that lead to continuous improvements.
* Provide regular reporting of QA performance against goals.
* Develop, maintain and leverage Quality network.
* Supervise, coach and mentor QA laboratory personnel.
* Provide staff relevant training and development opportunities.
* Write and deliver performance reviews.

Required knowledge, skills and abilities include:

* A BS in Food Science or closely related field of study; or equivalent education and experience.
* Understand and apply advanced GMP and HACCP knowledge.
* Interpret and represent technical and complex information and data, including: Enzyme science, FDA and CODEX regulations/requirements, SQF, OSHA, HACCP, etc.
* Consistently use professional and appropriate verbal, written and presentation style communication skills.
* Effectively create, edit and/or discuss technical information, including procedures, processes, flow charts, specs, test results, etc.
* Manage multiple priorities to ensure on-time and on-budget completion.
* Demonstrate highly proficient computer skills in: Word, Excel, Access and Outlook.
* Exhibit attributes that include: Self-starter, highly organized and detail-oriented, committed to meticulous follow through, able to multitask, consistently applies sound and reliable judgment, and unquestionable integrity.
* Able to use computer, telephone, and fine and gross motor skills up to 8 hours per day.
* Able to routinely stand, bend, squat, crawl, reach, climb or stand on ladders.
* Able to lift bags up to 50 pounds.
* Able to work evenings and weekends as needed.
* Flexibility to travel up to 20% of time, with possibility of the odd weekend away from home.

Desired knowledge, skills and abilities include:

* PhD or MS degree in Food Science or closely related field of study.
* Five or more years’ experience in baking research or QA Program Manager working in a food environment.
* In-depth knowledge of the science of enzymes and food additives.
* Experience within a SQF/ISO-certified facility.
* HACCP certified.

For more information, contact:

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