

Example of Food Production Manager Job Description

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Our innovative and growing company is hiring for a food production manager. We appreciate you taking the time to review the list of qualifications and to apply for the position. If you don't fill all of the qualifications, you may still be considered depending on your level of experience.

Responsibilities for food production manager

- Must have super-user ERP/SAP experience from a previous in-flight catering facility as a member of the Food Production team
- Advanced experience of MS Excel is a prerequisite
- Participate in strategic planning for the business as a member of the Senior Management team, and provide advice and guidance to the board on Engineering related matters
- Ensure that Health & Safety remains a foremost priority for the business, working with the Engineering team to ensure all departmental policies, procedures and working practices are industry leading in this respect
- Develop, agree and deliver the agreed annual capital plan to both time and budget
- Plan, and deliver complex projects, often to tight deadlines, including managing supplier tender and contracts, budget and cost control, co-ordination of resources and management of operational considerations such as technical and production planning
- Drive a Continuous Improvement culture, working in collaboration with other departments, to improve operating performance, reduce waste, and control cost
- Advance the structure, design, and implementation of an effective Preventative Maintenance and asset care system to support optimal equipment and utility performance

- Work with the Plant Manager to set and agree Key Performance Indicators to include Health and Safety standards, delivery of an effective Engineering support service to the business, employment and development of staff, wastage, utilisation of engineering spares, effective procurement and purchasing, energy utilities and foreign body control

Qualifications for food production manager

- Ability to lead, build workplace teams and manage change
- Demonstrated commitment to nutrition and menu creativity
- Clear history of promoting hands on training and professional development
- Demonstrated history of successful planning, goal setting, and goal achievement
- Excellent ability to form and lead strong, positive and collaborative teams
- Proven ability to manage multiple concurrent responsibilities and competing priorities