

Quality Control Lab Manager for McGuffin Eats

McGuffin Eats is a fast-growing imaginary food producer. Our focus is on making top quality, uniquely flavorful foods and beverages, with a specialization in B-list superhero themed cereals.

Job Duties:

The quality control lab manager is responsible for overseeing quality control laboratory operations including the generation and communication of microbiological and chemical testing results. The laboratory manager works closely with the corporate team and has the authority to delegate responsibility for laboratory operations to the laboratory management team when absent from the laboratory.

Essential Duties & Responsibilities:

- Supervise laboratory operations to maintain quality, efficiency, and turnaround time on lab work
- Supervision and oversight of 5 - 30 incumbents
- Ensures timely and accurate responses to customer questions or concerns to maintain our high level of customer service
- Serves as the hiring manager for the laboratory. Ensure that all personnel receive timely reviews and have promotional and/or professional development goals
- Responsible for the laboratory financials to ensure profitability
- Works with Laboratory team to be ISO 17025 compliant and ensure that the Corporate Quality Management System is correctly employed
- Ensures the laboratory is clean, sanitary, well organized and that building/equipment maintenance operations are performed
- Ensure the lab maintains the Laboratory Safety Program
- Supervise non-routine projects per client request and as assigned
- Periodically review and visually audit laboratory staff to ensure compliance with methods
- Communicate directly with clients on laboratory capability, results, pricing, and related topics
- Adhere to and assist in writing, updating, and maintaining all production-related SOP's
- Travel is required

Qualifications

Minimum Qualifications:

- Bachelor's degree in Microbiology, Chemistry, Food Technology, or related field
- Ability to write reports, business correspondence, and procedure manuals
- Ability to effectively present information and respond to questions from groups of managers, clients, customers, and the general public
- Knowledge of effective cleaning and sanitization techniques
- High attention to detail

Preferred Qualifications:

- Masters or PhD in Microbiology, Chemistry, Food Technology, or related field technical procedures, or governmental regulations preferred or pursuing
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- Demonstrated ability to maintain a high degree of technical competence by reading scientific journals, attending professional workshops, and being aware of food industry issues and trends
- Excellent time management skills

Application Instructions

Applicants should submit a completed job application, resume, and cover letter stating their interest and relevant job experience.