



Senior Manager of Product Quality

Peak of the Market is an inclusive and diverse company driven by a dedicated group of Growers and staff that has marketed quality produce for 80 years, supplying a wide variety of fresh, quality vegetables across Canada and throughout the United States.

We pride ourselves not only in our strong support for our community, but also our strong people-centric values, and commitment to excellence. We offer competitive employee perks and encourage a culture of authenticity, transparency and collaboration.

The Senior Manager of Product Quality is responsible for managing the quality of produce in the Distribution Center to ensure it meets or exceeds customer expectations and regulatory requirements. This Senior Manager oversees the Quality team and works closely with Operations, Production, Procurement, and the Sales teams to meet the overall company goals and objectives. The Senior Manager of Product Quality reports to the Vice President, Research, Quality & Sustainability.

Duties:

- As leader of the Quality team, is responsible for product quality in the Distribution Centre.
- Monitors inventory on a regular basis and communicates with Sales and Procurement in order to reduce days in inventory and quality loss.
- Works closely with Procurement and Operations staff to ensure suitability of product in inventory is matched to orders appropriately to meet customer expectations.
- Develop inventory management practices that promote efficient picking practices, FIFO, and accurate record keeping.
- Oversee problematic inventory, product to be reworked, donated, or disposed.
- Make recommendations to Sales and Production for reworking of products that are dated, out of customer specifications, or compromised.
- Investigate and problem solve product quality and inventory issues.
- Conduct data analysis of product returns and customer complaints.
- Recommend process improvements where needed.
- Oversee the implementation of the BRCGS food safety program and Organic program.
- Develop staff training programs focused on food safety and product quality.
- Communicate and co-operate with customers, Growers, and suppliers.
- May occasionally be required to work out of regular office hours.

Qualifications:

- Preferred academic background in Agriculture or Food Science, or related field.
- Experience with managing and implementing quality programs in the food industry is required.
- HACCP training and experience is required.
- Strong organizational and communication skills
- Ability to multi-task and work in a fast-paced environment
- Proficient with Microsoft Office
- Experience with Global Food Safety Initiative programs like SQF or BRCGS would be an asset.
- Team orientated and results driven.
- Ability to lift 50lbs.

Expected Start Date: As soon as possible

How to Apply: Click the link to apply on Indeed. [Apply Now](#)

We thank all applicants, but only those selected for an interview will be contacted.