



Career opening for a motivated **QUALITY MANAGER** to lead the quality function and be part of the leadership team at our state-of-the-art facility in Minot, ND. We are a friendly town and mill in the heart of North America's largest durum and hard red spring wheat producing region.

Minot Milling was founded in 1998 and is part of Philadelphia Macaroni Company, a fifth-generation family-owned pasta manufacturer. The mill supplies a broad range of flour products to the commercial food processing industry.

Come join our team!

Key responsibilities include:

- Supervise and develop direct reports – Provide leadership and direction to the Quality and Sanitation team
- Serve as an integral key member in the plant leadership team
- Lead GFSI audit program and certification process; Lead and/or participate in all customer and internal audits
- Manage the integrated pest management program and facility sanitation program
- Track, report, and review the Quality Performance Indicators on a regular basis to drive continuous improvement
- Facilitate RCA (Root Cause Analysis) of customer complaints: Lead customer complaint or food safety incident investigations
- Create long term value through an effective Quality Management System that consistently produces first quality products and improves facility competitive position
- Ensure functioning audit systems and periodically assess procedures for both conformance to expectations and overall effectiveness
- Demonstrate fiscal responsibility in the management of the department
- Review all documents pertaining to food safety and quality annually
- Provide technical information to company and customers when needed
- Help provide weekend coverage for inspection and release of railcars, as needed

Knowledge, Skills & Abilities required:

- Minimum of a Food Safety or Science related Bachelor's Degree with a minimum of 3 years' experience in food manufacturing; additional education and certification strongly preferred
- Minimum of 3 years leadership experience required
- Previous experience with GFSI audits, preferably BRC
- HACCP / PCQI certification required
- High level of proficiency with Microsoft Office Suite and systems
- Strong critical thinking, analytical and problem-solving skills
- Effective verbal, written interpersonal and presentation communications skills needed
- Must be able to work in an environment with high heat and humidity and in outside temperatures, as needed
- Must be able to walk on concrete floors and climb stairs occasionally

**Our company offers a competitive package including vacation, paid holidays, bonus based on performance, 401(k), health, dental and vision insurance, STD, LTD, and life insurance benefits. Please send resume and cover letter to Sarah Adams, Plant Administrator at [sadams@philamacaroni.com](mailto:sadams@philamacaroni.com). EOE**