



Harvest Quality Manager

We are recruiting for the challenging and important role of Harvest Quality Manager. Reporting to the Supply Chain and Processing Director, the Harvest Quality Manager is responsible for the development and continuous improvement of harvesting policies and procedures and ensures harvesting operations preserve the highest possible quality of our salmon and are conducted in accordance with Company standards and all relevant laws and regulations.

Reporting to the Supply Chain and Processing Director, the scope of the Harvest Quality Manager's role extends from pre-harvest site preparation to off-loading at the plant. He/she is accountable for improving harvest quality and developing and maintaining harvest quality standards. He/she works closely with Site and Production Managers, the Harvest Crew Coordinator and contracted suppliers (of harvest boats) to ensure harvest and transport activities are conducted to preserve the quality of the fish from pen to plant and to continuously improve harvest operations.

Qualifications include, but are not limited to:

- Bachelor of Science (Masters preferred) in related field (i.e. fish physiology) and minimum of three years in harvest and quality operations;
- Demonstrated knowledge of effective husbandry practices (that reduce stress on fish), food safety protocols and bio-security best practices
- Excellent verbal communication skills and abilities, including the ability to coach and train staff, develop and maintain effective relationships with site managers, contractors and suppliers, and resolve conflicts
- Good writing skills, able to develop clear and concise SOPs
- Developed project management abilities and strong organizational skills

To apply for this position, please submit your resume and cover letter to:

Suzi Dyson
HR Advisor
Suzanne.dyson@marineharvest.com
www.marineharvestcanada.com
Fax: 250-850-3275