



## Job Description

Job Description:

- Oversee daily production tasks to meet output metrics (yield, cycle time, OEE).
- Prepare and manage production documentation such as One Point Lessons and Work Instructions.
- Train operators and assess their skills, ensuring proper machinery procedures are followed.
- Implement and monitor projects to achieve KPI improvements (yield, waste reduction, minimizing downtime).
- · Resolve issues with documentation, materials, and machinery, coordinating with relevant departments as needed.
- Support food safety and quality systems (SQF) by adhering to procedures, conducting inspections, audits, and training.
- Ensure adherence to safety and GMP standards while monitoring 5R practices.
- · Provide facilities for R&D projects to scale programs.
- Coordinate with planning, purchasing, engineering, warehouse, sanitation, and quality departments for production activities.
- Help prepare administrative and manufacturing budgets, establishing effective cost control programs.

- Bachelor's degree in Engineering, Food Science, or a related field.
  Minimum of 3-5 years of supervisory experience in FMCG production.
  Strong knowledge of production management and safety standards.
  Excellent problem-solving and leadership skills.

- Ability to coordinate with multiple departments and manage cross-functional projects.

**Company Description**