

5个PNP职位已获批准，130万加币/人

### **0013 Chief Operating Officer – *Skill level A / Senior Management*** 首席运营官

The Chief Operating Officer (COO) is to develop and establish corporate objectives and to develop or approve policies and programs. The COO's role is to plan, organize, direct, control and evaluate, through middle managers, the operations and report on variances of the offal canning businesses actual performance in relation to established objectives.

#### **Main duties**

Chief Operating Officer in this unit group performs some or all of the following duties:

- Assist CEO in developing and determining the company's mission and strategic direction as conveyed through policies and concrete objectives;
- Establish operational targets and work with Cannery Manager to plan, organize, direct, control resources to achieve these targets;
- Develop Budget to allocate material, human and financial resources in achieving corporate objectives;
- Work closely with the Cannery Manager in implementing and executing budget;
- Work with Cannery Manager to determine variances of actuals to targets and report same to senior management.
- Manage production department.

#### **Employment requirements**

- A university degree in business administration or commerce is required.
- Over 10 years experience in a canning facility / manufacturing operation as a middle manager is required.
- Understanding and knowledge of offal food production.
- Knowledge of Halal food processing.
- Familiarity with Halal processing of meats.

## **0911 Cannery Manager – *Skill Level A / Management*** 罐头厂经理

Plan, organizes, direct, control and evaluate the operations of a manufacturing establishment or of a production department within a manufacturing facility, under the direction of the Chief Operating Officer, a general manager or other senior management.

### **Main duties**

Cannery managers perform some or all of the following duties:

- Plan, organize, direct, control and evaluate the operations of the offal production department;
- Work closely with Chief Operating Officer (COO) to develop and execute plans to optimize use raw materials, labour and equipment in meeting production targets;
- Work closely with the COO to develop and manage the Production Departmental budget;
- Oversee Production Department staffing requirements to ensure labour component of production is optimized;
- Develop inventory controls and production schedules to maintain an optimal level of inventory of raw materials and finished products;
- Plan and implement changes to machinery and equipment, production systems and methods of work as deemed necessary;
- Direct quality control and develop production reporting procedures for senior management;
- Direct and manage equipment maintenance schedules and recommend the replacement of machines;
- Oversee the hiring, supervision and training of employees in the use of new equipment or production techniques.

### **Employment requirements**

- Completion of a college or university program in engineering or business administration is usually required.

- Five to ten years of supervisory experience in a canning facility / manufacturing are required.
- Ability to manage a canning / manufacturing facility with minimal supervision.
- Understanding and knowledge of offal food production.
- Knowledge of Halal food processing.
- Familiarity with Halal processing of meats.

## **0911 Production Planner - *Skill Level A / Management*** 生产计划员

Production Planner's role is to work closely with the Cannery Manager to develop, execute and implement plans and to control and evaluate the operations of a manufacturing facility, under the direction of the Cannery Manager or other senior management.

### **Main duties**

Production Planners perform some or all of the following duties:

- Work closely with the Cannery Manager to develop, execute and implement plans to optimize use of raw materials, labour and equipment in meeting production targets;
- Work closely with the Cannery Manager to control and report on the Production Departmental budget;
- Implement inventory controls and production schedules to maintain an optimal level of inventory of raw materials and finished products;
- Execute plan and implement changes to machinery and equipment, production systems and methods of work as deemed necessary;
- Manage Production Department staffing requirements to ensure labour component of production is optimized;
- Manage quality control and develop production reporting procedures for senior management;
- Manage and execute equipment maintenance schedules and recommend the replacement of machines;
- Responsible for the hiring, supervision and training of employees in the use of new equipment or production techniques.

### **Employment requirements**

- Completion of a college or university program in engineering or business administration is usually required.
- Two to five years of supervisory experience in a canning facility / manufacturing are required.

- Ability to manage a canning facility with minimal supervision.
- Understanding and knowledge of offal food production.
- Knowledge of Halal food processing.
- Familiarity with Halal processing of meats.

## **0651 Cold Storage Managers – *Skill Level A / Senior Management*** 冷藏经理

Supervise and coordinate the storage of imported raw materials until ready for use in the caning process.

### **Main duties**

Managers in this unit group perform some or all of the following duties:

- Work closely with Production Planner to ensure use of cold storage facilities are maximized for production and minimized for spoilage / wastage.
- Implement inventory controls;
- Manage raw materials inventory to optimize quality and shelf life and minimize spoilage / wastage;
- Report on variances of actuals to targets and rationale for same to Production Planner;
- Establish or implement policies and procedures for staff;
- Plan and control budget and inventory;
- Respond to inquiries or complaints and resolve problems;
- Hire, train and supervise staff.

### **Employment requirements**

- Completion of secondary school is required.
- A college diploma or vocational certificate in Inventory management is required.
- One to three years of experience in Inventory Management in lieu of education will be considered.
- Familiarity with Halal handling / processing of meats / foods.
- Several years experience in proper handling, storage and transportation of offal inventory to maximize quality and shelf life and to minimize spoilage and wastage.

## **0631 Restaurant Supervisor – *Skill Level 0 / Manager in Food Services*** 餐馆管理员

Plan, organize, direct, control and evaluate the operations of restaurants, cafeterias and other food and beverage services.

### **Main duties**

Restaurant Supervisors perform some or all of the following duties:

- Plan, organize, direct, control and evaluate the preparation and serving of offals for consumption by local staff to familiarize and orient staff to products being manufactured / canned;
- Direct staff in preparing and presenting offal food products for consumption by company employees and community to gain better understanding, knowledge and appreciation of offals.
- Control production costs by controlling inventory, staff and other direct material costs;
- Develop and implement quality controls in preparation of offals;
- Control health and safety of food being produced to ensure adherence to HACCP standards and CFIA regulations;
- Ensure Halal process is strictly enforced and meets standards;
- Recruit staff and oversee staff training
- Set staff work schedules and monitor staff performance

### **Employment requirements**

- Completion of a college or other program related to hospitality or food and beverage service management is required.
- Several years of experience in the food service sector, including supervisory experience, are required.
- Several years experience of preparing, cooking and presenting Halal offals to introduce and entice 391 locals staff to try and appreciate this delicious delicacy.