



**Lynch BBQ, Inc.
Roaster Pig Division
Assistant Plant Manager**

SUMMARY:

Responsible for encompassing effective management of operations, strategy planning, financial management and compliance that include; costs, planning, quality, continuous improvement, safety, and security of the facility as well as monitoring the overall production of the locker to include profit contribution and establishing and accomplishing business objectives.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Must be capable of regular and predictable attendance
 - Able to work overtime as needed
 - Able to work holidays as needed
- Daily, weekly, and monthly operational progress reporting
- Ensure adherence to safe work practices and monitor consistency for compliance
- Promote and protect the Company's best interest
- Develops and supervises direct and indirect reports to establish plant policies.
- Builds Company image by collaborating with customers, government, community organizations, and employees; enforcing ethical business practices
- Ensure that our product is delivered to our customers in a timely and cost-effective manner while maintaining the highest standard of quality
- Develops strategies for operations of assigned area to optimize processes.
- Responsible for establishment of Standard Operating Procedures and monitoring compliance with Food Safety regulations (to include customer requirements)
- Development and maintenance of Hazard Analysis & Critical Control Points (HACCP) plan for Locker and BBQ store
- Performs other duties as needed and/or assigned

QUALIFICATIONS:

- Experience in livestock production
- Strong problem solving abilities
- Excellent organizational and management skills
- Effective communication skills and the ability to handle multiple tasks with an attention to fine detail
- Self-motivated, excellent communication skills, and able to multi-task
- Comprehensive knowledge of business processes, financial reporting, and project management

WORK ENVIRONMENT:

The work environment and physical characteristics are representative of those that an employee encounters while performing the essential functions of this position. Refer to the “Essential and Marginal Function Analysis” statement for a complete description of essential functions and functional requirements.