



Monaghan Farms Ltd.

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Monaghan Farms is a 6th generation family run potato farm located just outside Kensington, PEI. The farm grows chip stock and seed potatoes destined for both domestic and international markets.

Job Title: Quality Control Manager

Start Date: ASAP

Wages: Salary will be commensurate with education and experience

Benefits: Medical plan, pension plan, 2 weeks paid vacation to start, use of company vehicle during work hours

Requirements: Education in Agronomy and/or experience in Quality Control/Agronomy and/or management a major asset. The Quality control Manager must be physically fit as there are aspects of this job that are physically demanding, i.e. must be able to lift up to 50lbs and walk long distances in rough terrain. The quality Control Manager must be a good communicator, critical thinker, be familiar and comfortable with technology, able to supervise peers, and work in a team setting.

Job Description:

The Quality Control manager would be in charge of monitoring and documenting the quality of the product from planting through to harvest as well as biweekly tests while the product is in storage and quality checks while the product is being graded and packed for shipping. The following is a general outline of roles and responsibilities. These would include but not be limited to:

In the spring, monitoring seed as it is being prepped for planting with grade checks, conducting planter accuracy tests in the field, and organizing grower fields for crop scouting. The Quality Control Manager is in charge of supervising crop scouts during the summer months and monitoring any findings or concerns that may arise. The Crop Scouting reports and findings are documented in our company's PATH System. The Quality Control Manager would also organize and/or conduct soil sampling and petiole testing in the field and monitor cover crops.

In the fall, the Quality Control Manager would be in charge of collecting samples for bruising of product going into storage and documenting those findings, supervising raw grades at grower's farms, conducting YSI sugar analyses on product going into storage, and doing fry samples and YSI of product getting ready to be shipped.

During the winter months, the Quality Control Manager would take biweekly samples from bins in long-term storage and conduct YSI and fry samples to make sure optimal colour and sugar is being maintained. This information is documented in our company's PATH System. While shipping during the winter months, the Quality Control Manager would supervise raw grades and make sure they are documented correctly and send reports to our export manager for our customers. The Quality Control Manager will spend the quieter weeks during the winter months conducting research on new products, trials for nutrient products, cover crops, tillage systems, etc.

Please forward resume to derrickcurley@monaghanfarms.com

Thank You!