

## **Job opening: Quality Assurance Manager - We offer an Alaskan adventure, multi-cultural experience, and a community-based environment.**

We are a growing seafood processing company based in Ekuk, Alaska that offers its employees a close personal work experience, broad management responsibility, and a multi-disciplinary approach food science.

**The Company:** Alaska's Best Seafoods Inc. is small community-based organization and is known for treating people, like people.

- We are a small company, with approximately 50 employees at the peak of the season.
- We believe in supporting the local communities.

**The Position:** Quality Assurance Manager. The pay range we're offering is \$18.00 an hour plus lots of overtime.

- Free transportation, room, and board.
- We provide lots of overtime.

### **Requirements:**

- Comfortable working within the HACCP requirements.
- Reinforcing a foundation of food production to international standards to co-workers.
- Proficient with computer and Microsoft Office.
- Enjoy people and working as a team.

### **Responsibilities:**

- Ensuring the facility HACCP plan is up to date.
- Communicating the Quality Assurance Plan
- Verifying the Quality Assurance Plan is being followed.

- Documenting Quality Assurance Plan.
- Keeping track of inventory.
- Overseeing Covid19 plan

**The Location:** Alaska's Best Seafood Inc. is based in Ekuik, AK. This is a great place to live because, you are surrounded by a quiet wilderness. The natural beauty is breathtaking. This is small community supported business, where everyone in the community is involved. You will never be a number. Although surrounded by wilderness, you will live in a community that has all the basics of comfort. We do not have a ballet, but we do have fish and wildlife right out your window. If you enjoy the outdoors, this is your job.

### **Why Should You Apply?**

- You will be personally responsible for the food quality leaving this plant, not just sitting behind a microscope gathering data all day.
- You will get broad management responsibility. This is a close-knit team.
- You will grow, in this job. You will do more, than simply be a cog in the wheel. You will be an integral part of the team that supports these communities and produce salmon for the world market. You will meet and eat with the customers buying the product. You will meet and eat with the fishermen catching the product. You will eat and meet with the people in this community.
- Our starting wages are significantly higher than other seafood processors in Alaska.
- If you wondered what it was like to live 100 years ago, you will get a taste of that experience, because much of the diet of these remote communities is still put up by hand. Only a taste, as we do have internet, and inside flush toilets. This community is 95% proud Native Alaskans.
- If you enjoy eating salmon, you will be in heaven, as you will get the opportunity to eat your weight in salmon, and salmon caviar.
- We have had interns from other university food science programs and can provide their contact numbers so that you can speak to them directly about their experience working for me.

**If interested, please contact:**

Doug Karlberg - via email - douglaskarlberg@yahoo.com