

FOREST ^{FOR} DINNER



WE ARE HIRING!

LET'S JOIN OUR TEAM!

Founded in 2015 by the passionate duo Benjamin Patarin and Célia Auclair, Forest for Dinner is a testament to a dream of reconnecting people with wild, foraged foods. Operating from the heart of Vancouver Island's wilderness, we specialize in the harvesting, processing, and selling of wild foods. Our mission extends beyond our products; we aim to educate, inspire, and cultivate a deep appreciation for our natural world, rooted in respect for the environment and social justice

OPERATIONS MANAGER (FOCUS ON FOOD PRODUCTION)

THE ROLE

We are seeking an Operations Manager with a special focus on food production to oversee and manage our food processing operations. This role is pivotal in ensuring the seamless transition of wild foods from forest to table.

The ideal candidate is someone with a passion for wild foods, a knack for production management, and a commitment to sustainability and quality.

- Location: Port Alberni, BC, Canada
- Type: Part-time position with potential for full-time employment
- Compensation: 20\$-26\$ per hour, based on experience and industry standards

RESPONSIBILITIES

Production management

- Jams & jellies, marinated mushrooms & botanicals production
- Drying & Freezing of various wild food products
- Production preparation (grinding, sifting, sorting various wild foods)

Quality control & safety:

- Ensuring quality control & food safety standards are met (VIHA standards)
- Recording of all batch information in clear form

Inventory management: Tracking inventory levels of raw materials and finished goods

Logistics & Warehousing:

- Storing production for the warehouse in appropriate containers
- Packaging wild food for wholesale and retail orders
- Coordinate logistics with facility partners, harvesters, and clients
- Receive and organize production bottles and jars

Maintenance & Cleaning:

- Equipment maintenance & cleaning
- Manage cleaning task and log, ensure cleaning schedule is followed
- General cleaning of the facility (dishes, mopping, take out garbage & recycling)

QUALIFICATIONS

- Experience in food & beverage processing required. Experience in foraging, or a related field is highly regarded.
- Flexibility with work hours, accommodating the seasonal nature of our industry.
- Food Safe Level 1 required; Level 2 or willingness to obtain (training provided by us) is a plus.
- Independent worker who thrives in both solo and team environments.
- High school diploma minimum, fluent in English (writing and speaking).

WHY JOIN US?

- Participate in workshops offered by Forest for Dinner for free
- Enjoy an employee discount on all our products
- Unique opportunities to join field harvesting expeditions
- Be part of a visionary company that values environmental preservation, food sovereignty, and social justice
- Contribute to a startup culture that embraces innovation, learning, and the joy of bringing wild foods to people's tables

Send your CV and cover letter to

✉ info@forestfordinner.ca

For more information, visit our website at

🌐 www.forestfordinner.ca