



Quality Manager

Who we are: Established in Raleigh, NC in 2018, Next Century Spirits blends traditional techniques and unique finishing technologies to create enhanced distilled spirits. Our patented post distillation filtering and finishing technology creates a tool for the traditional distiller to expand their repertoire of achievable flavors and aromas while improving quality, maintaining consistency, and reducing supply chain issues. This technology allows for tight control over the entire production process, resulting in the ability to create bold and unique flavor customization options for brands to choose from to expand product portfolios and fulfill market needs. As we have matured so to have our aspirations of developing our own portfolio of brands.

Reports: Vice President of R&D and Quality

Direct Reports: Quality Control Technician (2)

Schedule: Salaried, on-site M-F in Zebulon, NC

Primary Duty: The Quality Manager is accountable to ensure that the plant follows and adheres to quality protocols and produces the highest quality product. This position works with production, supply chain, R&D and sales by communicating quality procedures and developing long-term sustainable practices to maintain superior quality processes. This position serves as the resident Quality expert, managing the Quality Control Technicians, and communicating critical Quality initiatives throughout the organization.

Position Responsibilities:

- Develop and implement quality control processes, standards, and procedures to ensure the production of safe and high-quality alcoholic beverages.
- Oversee the analysis of product defects, identify root causes, and implement correct and preventative actions.
- Ensure quality control practices comply with food safety regulations, industry standards, environmental, health and safety best practices, and company policies (e.g., FDA, HACCP, GMP, TTB).
- Review Production Batch Records and other manufacturing-related documents to verify compliance and record keeping for all mandated manufacturing processes, quality checks, tests, samples, and sanitation activities.
- Communicate with vendors, customers, and Senior Leadership regarding non-compliant products or raw materials.
- Maintain up-to-date knowledge of relevant regulations and proactively implement any necessary changes to meet evolving standards.
- Prepare for and support external audits, inspections, and certifications.
- Lead, train, and mentor the QC team to ensure efficient and effective quality control operations.
- Foster a culture of collaboration and continuous improvement within the quality department.

**This Job Might Be for You If:**

- You enjoy solving problems. You love taking on difficult challenges and finding creative solutions. You don't get flustered easily. If you don't know the answer, you will dig to find it.
- You pay attention to the details. As far as you're concerned, anything worth doing is worth doing right, every single time. You stay focused, and nothing falls through the cracks on your watch. But you are also willing to listen to feedback and take directions as needed.
- You are highly collaborative. You recognize that anything we create can always be done better when we do it together.
- You are motivated and driven. You volunteer for new challenges without waiting to be asked. You're going to take ownership of the time you spend with us and truly make a difference.
- You are a strong multi-tasker. You can handle, manage, and lead multiple projects at the same time.
- You thrive in a changing environment. You have the resilience and flexibility to adapt in a constantly changing and fast-moving organization.
- You have strong communication and presentation skills. You know that clarity of communication enables the team to move faster.
- You want to work in an industry that is a ton of fun . . . with people who are a ton of fun.

Required Qualifications:

- Be 21 years of age or older, and willing/able to taste alcoholic beverages.
- Bachelor's degree or higher in Food Science, Chemistry, Microbiology or related field.
- A minimum of 3-5 years of experience in Quality Control, 1-2 years in Quality Management required; alcoholic beverage experience preferred.
- Strong knowledge of manufacturing systems and processes.
- Very strong written and verbal communication skills.
- Strong analytical and problem-solving skills.
- Be independent, collaborative, and able to drive beverage development initiatives within a diverse team.
- Be a strong team player; have experience in bringing teams/individuals together to deliver project results through strong thought and executional leadership.

Preferred Qualifications:

- Experience with regulatory requirements for alcoholic beverages (TTB, FDA, etc.).
- Familiarity with large scale alcoholic beverage manufacturing.
- Innovation mindset with a passion for staying ahead of industry trends.

Please send your resume to Suzanne Brown, HR Manager at sbrown@nextcenturyspirits.com.