

## **Operations Associate**

Bring your creative thinking, attention to detail and positive attitude into our dynamic production environment and join an excellent team crafting premium whole food wellness products.

Hany's Harvest makes whole food-based wellness products, such as Fire Cider and Elderberry Syrup - in a small commercial kitchen - for the national market. Founded in 2017, the business has grown by an average of 75% per year since its inception. Since moving from Brooklyn, NY to the mid-Hudson Valley in 2020, production has primarily been performed by a team of highly skilled, motivated individuals through an employment generation program for neurodivergent adults.

Hany's Harvest currently seeks an operations manager to run the day-to-day activities of the business.

Responsibilities include:

- Hands-on role in production within the kitchen and packing facility, including vegetable processing, bottling, juice pressing and fulfillment
- Work with team members to produce product efficiently and to high quality standards
- Assist with shipping and receiving activities
- Cleaning and sanitizing at end of shift
- Ensuring all activities are done safely

Skills needed include:

- Attention to detail
- Ability to communicate effectively
- Good physical condition for light to moderate manual labor
- Self-Starter
- Ability to work well in a team environment

Optional/desirable traits include:

- Experience working in a commercial kitchen
- An interest in wellness products
- Experience working with a neurodivergent population (autism, ADHD, etc.)

Starting salary: \$20 - \$23 per hour commensurate with experience. This is a full-time position with flexibility.

Send resume to: hany@hanysharvest.com