

Hany's Harvest

Wellness, powered by plants,
rooted in community.

Operations Manager

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 running production shifts within the kitchen and packing facility.
- Manage operations team effectively, with a focus on productivity and a spirit of inclusiveness
- Plan, order and record all raw materials and inventory using Inventory Management System
- Manage incoming and outgoing receiving
- Assume responsibility for maintenance and operation of all production equipment

Skills needed include:

- Attention to detail
- Strong math skills
- Ability to communicate effectively
- Good physical condition for light to moderate manual labor
- Strong computer skills
- Excellent organizational skills
- Self-Starter

Optional/desirable traits include:

- Experience working in a commercial kitchen
- Experience using Inventory Management software, or similar online systems to track business activities
- An interest in wellness products
- Experience working with a neurodivergent population (autism, ADHD, etc.)

Starting salary: \$25 - \$35 per hour commensurate with experience. This is a full-time position with flexibility.

Send resume to hany@hanysharvest.com