

Production Supervisor

SUMMARY OF DUTIES

Reporting to the Production Coordinator, you will coordinate a work team's operations. More specifically, you will ensure production quality and timely delivery, all in accordance with the company's policies and in collaboration with your immediate supervisor. You will also ensure compliance with certain clauses of the collective agreement and manage your team's work attendance. In addition, you will ensure that good industry practices related to HACCP standards are maintained and that your team complies with occupational health and safety rules.

To ensure food quality and safety, a team effort is required to implement and maintain government standards, new standards, and customer requirements. The plant manager plays a leadership role in collaboration with the production coordinators/supervisor (sanitation), production sector head, maintenance manager, maintenance sector and project manager/head as well the maintenance team and quality control technicians in implementing standards to deliver new development ideas to improve the food quality and safety program and to ensure that standards are met at all times.

TERMS OF EMPLOYMENT

- Terms of employment for managers and Class 4 employees
- 40 hours/week schedule
- Evening shift

REQUIRED DOCUMENTS

Up-to-date résumé
Diploma required

LOCATION

Saint-Anselme

REQUIREMENTS

- ✿ High school diploma or equivalent
- ✿ One to two years' work experience supervising a team, preferably in a food plant or unionized plant
- ✿ A different mix of education/experience deemed equivalent will also be considered
- ✿ Knowledge of HACCP standards is a major asset
- ✿ Proficiency in Microsoft Office suite (Word, Excel and Outlook)
- ✿ In-depth knowledge of the secondary poultry processing sector

TO APPLY

FILL THE FORM DIRECTLY ON THE CAREERS PAGE

OR

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