FOOD AND BEVERAGE PROCESSING SUPERV

Posted By: Starbrand Production Inc.

Location: Woodbridge

Salary: $$31.25 Per Hour

JOB ID : RJ5111397

Posting Date : 10-Nov-2025

Expiry date : 09-May-2026

Education : Secondary (high) school graduation certificate

Language : English

Vacancies : 1

Years of Experience : 3 years

Job Type : Full Time

Job Description

FOOD AND BEVERAGE PROCESSING SUPERVISOR (NOC: 92012)

Location: Woodbridge, ON (L4L 4R8) – On-site only
Salary: $31.25/hour
Hours: 30 to 40 hours/week
Employment Type: Permanent, full-time
Start Date: As soon as possible
Vacancies: 1
Job Bank #: 3431019
Advertised Until: This job posting will remain active until the position is filled

ABOUT STARBRAND PRODUCTION INC.

Starbrand Production Inc. is a dynamic player in the food processing industry, committed to delivering high-quality products while fostering a safe, inclusive, and growth-oriented workplace. Located in Woodbridge, Ontario, the company values operational excellence, employee development, and ethical standards. As part of its expansion, Starbrand is seeking a skilled and motivated Food and Beverage Processing Supervisor to join its team.

OVERVIEW
Language Requirement
- English

Education & Experience
- Secondary (high) school graduation certificate
- 3 to less than 5 years of relevant experience in food processing supervision

Key Responsibilities (9 Tasks)
1. Ensure safety is baked into every step of our snack-making process, from kettle to packaging, by identifying and reducing risks across production.
2. Coach team members on their roles, safety practices, and Spudniks' standards, helping them thrive in a fast-paced, flavour-filled environment.
3. Support staffing decisions by recommending hires and internal promotions, building a crew that reflects our commitment to quality and community.
4. Keep production flowing smoothly by preparing clear, timely reports, tracking output, challenges, and wins.
5. Suggest smart ways to boost efficiency and elevate product quality, keeping our popcorn and chips consistently crave-worthy.
6. Lead the daily rhythm of the team by organizing schedules, coordinating tasks, and reviewing performance, ensuring every shift runs like clockwork.
7. Design practical methods to meet production timelines and sync efforts across departments, so our snacks hit shelves fresh and fast.
8. Manage supply needs by ordering ingredients, packaging, and equipment, making sure nothing interrupts the crunch.
9. Oversee a team of 5–10 crew members, fostering a collaborative, upbeat workplace where everyone contributes to the Spudniks experience.

Required Certification
- Workplace Hazardous Materials Information System (WHMIS) Certificate

Specialization
- Area of Work Experience: Quality assurance or control
- Sector Experience: Food manufacturing

Work Conditions & Capabilities
- Fast-paced environment
- Handling heavy loads
- Attention to detail
- Ability to work independently
- Work under pressure

Personal Suitability
- Efficient interpersonal skills
- Excellent oral and written communication
- Flexibility and judgement
- Organized and reliable
- Team player with strong values and ethics

Employment Equity
Starbrand Production Inc. supports:
- Newcomers and refugees through access to community resources, language and skills training

- Visible minorities via diversity and cross-cultural training to foster a welcoming environment

Who Can Apply
Applicants must be:
- Canadian citizens
- Permanent residents of Canada
- Temporary residents with a valid Canadian work permit

Note: Applications from individuals not authorized to work in Canada will not be considered.

How to Apply
- **Direct Apply via Job Bank**
- **Email:** spudniks-careers@post.com

To apply for this job vacancy, please send your resume along with a cover letter and a refrence letter from your previous employer to the following email: spudniks-careers@post.com