BC Central Kitchen - Supervision - Shift Manager Production (Meat Plant & Hot Kitchen)

Emplacement(s)	Delta, Colombie-Britannique — Canada
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Texte intégral de l’offre

Be the Driving Force Behind Canada's Grocery Supply!

Embark on a rewarding career with Sobeys Inc., celebrated among Canada’s Top 100 employers, where your talents contribute to our commitment to excellence and community impact.

Join our innovative, fast-paced distribution centres and help deliver essential products to over 1,600 stores. With flexible schedules and a strong commitment to health and safety, you’ll play a vital role in keeping Canadians stocked with what they need most.

Ready to Make an impact?

Merchandising - Central British Columbia Kitchens, located in Delta, BC has an opening for a Department/Module Manager.

This is an exciting opportunity that brings together the retail grocery sector and an enhanced culinary experience. The successful candidates will require exceptional leadership combined with relentless drive to achieve the highest culinary quality and flawless presentation creating a wonderful overall customer experience.

Here’s where you’ll be focusing:

- Work Closely with the Buyer/Planner, manage the daily operation of the Production Shift for Meat Plant & Protein Hot Kitchen, including value added meat items, proper cutting and waste reduction in meat cuts and preparation of hot items.
- Maintain superior customer service levels with both internal and external customers.
- Production planning and inventory management.
- Ability to coach and lead work teams to achieve performance, quality, and service goals.
- Cultivate a positive and innovative work environment.
- Identify and analyze areas for cost reduction or margin improvement.
- Ensure adherence to Sobeys policies, procedures, and practices.
- Strive for continuous improvement.
- Maintain HAACP standards for food safety and cleanliness and manage brand risk
- Conduct performance reviews and train or make recommendations on training for shift supervisors to improve management ability and enhance professional management skills
- Ensure staff are properly trained on all programs (safety, security, housekeeping, sanitation, etc)
- Manage disciplinary process of direct reports
- Ensure staff know their roles and hold them accountable
- Transfer best practices throughout the organization
- Participate in the creation Central Kitchens budget and capital requests
- Administrative duties related to production, shipping, and quality performance.

What you have to offer:

- 5+ years' years of progressively responsible experience in a food manufacturing environment, butcher shop, retail grocery meat department, food service, in restaurants, hotel management, retail or production operations
- 2+ years' experience in direct supervision and leadership.
- 4-year college degree in food science, business, manufacturing or related field and/or commensurate job experience (preferred).
- Butchery and culinary experience in past roles, including meat cutting yields is preferred.
- Experience with following large quantity recipes with accuracy and consistency.
- Strong interpersonal, communication, and team building skills.
- Excellent organizational skills with a high degree of initiative and flexibility.
- Thorough understanding of production planning, scheduling, purchasing and cost analysis.
- Working knowledge of Microsoft 365 and production planning software (preferred).
- Strong analytical and problem-solving skills.
- Available to work evenings, weekends, and holidays.
- Critical thinking, analytical and detail oriented, preferred.
- Understanding of manufacturing regulations regarding safety, quality, HACCP, BRC, Federal Regulations and GMP's.
- Ability to analyze cost performance data to improve operations and reduce costs.
- Must be comfortable at giving and receiving open feedback.

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Learn more about our story and culture:

Who We Are | Why Work With Us

Total Rewards

We offer a Total Rewards package designed to support teammates at work and in life. Depending on role and eligibility, teammates may receive health and dental benefits, retirement and savings programs including an Employee Share Ownership Plan, a 10% in-store discount at participating banners, virtual healthcare and an Employee and Family Assistance Program, learning and development opportunities, parental leave top-up, and paid vacation.

Sobeys is committed to providing a compensation structure that is flexible, equitable and competitive in the market to enable performance and growth. To learn more about this opportunity including the expected range of compensation in accordance with Pay Transparency Legislation where required please click the "I'm interested" or "Apply" button above. Individual compensation is determined based on qualifications, experience, and internal equity within the range provided.

Additional Information

External websites may share our organization's job postings which includes compensation information based on similar roles and market benchmarks. These figures are provided for general comparison purposes only and are not issued or verified by our organization.

We may use Artificial Intelligence (AI) tools to support efficiencies in the candidate screening, assessment, and recruitment processes. These AI tools do not make hiring decisions on behalf of the Company. Hiring decisions are made by our Hiring Teams.

Sobeys is committed to creating accessible and inclusive hiring processes. We will work with applicants requesting accommodation at any stage of the recruitment process.

Please note: Successful candidates will be required to provide documentation to prove their legal ability to work in the position during the onboarding process. Documentation will be assessed by the employer prior to commencement of work.

Emplacements indiqués par la source

Central Kitchen British Columbia, 7560 Beedie Way, Delta, British Columbia, Canada

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Qui nous sommes

Date de fin annoncée : 2026-12-05 (date au fuseau America/Toronto).

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