BC - Central Kitchen - Meat Plant - Supervisor Production

Emplacement(s)	Delta, Colombie-Britannique — Canada
Publication / référence	2026-11-04 — Dayforce 23730 / demande 4948
Bannière / langue du texte	Sobeys / EN
Rémunération source	20,39 à 25,49 CAD / heure

Texte intégral de l’offre

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.

Big 8 and our Central Kitchens play an important role in bringing great products to our stores and customers. From the iconic Big 8 beverage brand to our growing Central Kitchens network producing fresh, chef-inspired meals that are ready to eat, heat, or cook, these teams help deliver quality and convenience across our banners. Together, they combine manufacturing and culinary expertise to support our stores with differentiated products customers love.

Ready to Make an impact?

The Production Supervisor is responsible for overseeing daily production shift operations in partnership with the Buyer/Planner to ensure output targets, quality, and food safety standards are met. They lead, coach, and develop a diverse team while managing scheduling, workflow, and production priorities. This role also drives continuous improvement, efficiency, and compliance across all production activities.

Your recipe for a great career starts here: https://vimeo.com/1182690732?share=copy&fl=sv&fe=ci

Here’s where you’ll be focusing:

- Work closely with the Buyer/Planner, manage the daily operations of Production Shift.
- Train, coach, and evaluate production staff to maintain high performance and engagement
- Supervise and coordinate daily production activities to meet output targets and deadlines
- Ensure compliance with food safety standards (e.g., HACCP, GMP, sanitation protocols)
- Monitor product quality and ensure adherence to specifications
- Maintain accurate production records, reports, and documentation
- Manage staffing schedules and address attendance or performance issues
- Troubleshoot production problems and coordinate timely resolutions
- Communicate with team members and provide direction, assistance, and guidance regarding all department operations.
- Maintain superior customer service levels with both internal and external customers.
- Production planning and inventory management
- Coach and lead teammates to achieve performance, qualify and service goals.
- Cultivate positive and innovative work environment,
- Identify and analyze areas for cost reduction or margin improvement.
- Ensure compliance company policies, procedures, and practices.
- Strive for continuous improvement.
- Administrative duties related to production, shipping and qualify performance.

What you have to offer:

- 1-2 years’ experience working in a manufacturing environment.
- 1-2 years’ experience in direct supervision in a manufacturing environment.

- Strong interpersonal, communication and team building skills.
- Able to direct a diverse workforce.
- Excellent organizational skills with a high degree of initiative and flexibility.
- Through understanding of production planning, scheduling, and purchasing and cost analysis.
- Working knowledge of Microsoft Office, including Excel, Word, and Access.
- Good analytical and problem-solving skills.
- Critical thinking, analytical and detailed oriented preferred.
- Understanding of manufacturing regulations regarding safety, quality, HACCP, BRC and GMP’s.
- Ability to analyze cost performance data to improve operations and reduce costs.
- Able to work evenings, weekends, and statutory holidays.

#INDCKBC

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

Consulter l’offre et postuler

Offre originale et candidature

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Qui nous sommes

Date de fin annoncée : 2026-11-24 (date au fuseau America/Toronto).

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