BC - Central Kitchen - Hot Kitchens - Clerk Production

Emplacement(s)	Delta, Colombie-Britannique — Canada
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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.

Location: 7560 Beedie Way, Unit 115, Delta, BC V4G 1C2

We are looking for enthusiastic and motivated food production clerks to join our Central Kitchen team.

The High Care Production Clerk is responsible for carrying out the full range of duties of the position in a professional, responsible, accurate and timely fashion. The High Care Production Clerk handles, prepares, boxes, and labels fruits, vegetables, baking product ensuring safety, quality, and cost effectiveness. The Low Production Clerk handles, prepares, boxes, and labels beef, fish, pork, seafood and chicken raw meat ensuring safety, quality, and cost effectiveness. The High and Low Production Clerks demonstrates the highest level of adherence to all Food Safety Protocols, corporate polices and all other relevant programs and initiatives. Actively contributes to a positive and productive working environment.

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:

- Assemble food ingredients, apply labels, and prepare trays efficiently.
- Prepare hot or cold food products according to recipes (meat cutting, soups, breads, ready-to-cook meals).
- Operate production equipment safely (cutters, slicers, ovens).
- Maintain clean and safe workstations, following all food safety and GFSI standards.
- Lift and carry up to 50 pounds; work in a cool environment (1–4°C).
- Work night shifts and weekends as required.
- Demonstrate a thorough knowledge and understanding of policies & procedures.
- Keep work area clean, safe, and presentable at all times.
- Demonstrate product knowledge; remains aware of product changes and seasonal requirements.
- Record information in all appropriate logs.
- Familiar with all production systems in associated modules.
- Other duties as required.

What you have to offer:

- Must have previous food experience.
- Strong attention to detail and ability to maintain a consistent pace.
- Team-oriented, motivated, and safety-conscious.
- Ability to accept and implement feedback.

- Ability to adapt to changes in manufacturing procedures.
- Initiative and problem solving skills.

#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

Toutes les offres Sobeys

Qui nous sommes

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

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