AB - Calgary Commissary - Meat - Team Lead Production (Night Shift)

Emplacement(s)	Calgary, Alberta — 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.

Ready to start fresh?

The Team Lead (Night Shift) is responsible in assisting the Production Manager in the day-to-day operations of the department. The performance of the duties must ensure a quality service approach to all employees, customers, and suppliers. All responsibilities must be performed in a manner consistent with the Alberta Central Kitchens vision, mission and food safety standards.

Here’s where you’ll have an impact:

- Communicate with team members and provide direction, assistance, and guidance regarding all department operations
- Adhere to time constraints defined by the Production Manager
- Ensure products are properly prepared, labeled and loaded into totes
- Troubleshoot problems and make corrective decisions on shift
- Assist in training of department staff
- Ensure Hazard Analysis and Critical Control Point (HACCP) Paperwork is accurately completed in a timely manner
- Relieve the Production Manager as required
- Follow established food safety, cleaning, and maintenance procedures
- Know and practice proper and safe use of all tools and equipment
- Report safety violations and hazards to Module Manager immediately
- Ensure compliance with company policies and procedures
- May be requested to undertake other related duties on a periodic basis
- Ensure products are properly packaged and labelled
- Ensure production operates using lean manufacturing and 5S principles; look for innovative and more efficient ways of operating

What you bring to the table:

- Requires 3 to 4 years of progressively responsible experience in food service, in restaurants, hotel management, retail or production operations or experience/education completed in a related post-secondary culinary program
- Culinary training and best practices are strongly preferred
- Proven ability to work independently and make decisions
- Superior quality and attention to detail

- Hands-on team player with the demonstrated ability to lead staff in meeting production goals
- Good computer skills and tools including Microsoft Suite and the Invafresh System (preferred)
- Good organizational, time management and communication skills
- High standards of cleanliness and order
- Achievement or the ability to achieve a first aid designation.
- Must be able to work a flexible schedule including afternoons, evenings, weekends, and holidays

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

Safeway Commissary, 3440 56 Ave SE, Calgary, Alberta, Canada

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Qui nous sommes

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

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