

FOOD AND BEVERAGE PROCESSING SUPERVISOR (NOC: 92012)

Posted by Starbrand Production Inc.

Posting Date: 10-Nov-2025

Closing Date: 09-May-2026

Location: Woodbridge

Salary: \$\$31.25 Per Hour

Job Requirements

• Education: Secondary (high) school graduation certificate

• Language: English

• Years of Experience: 3 years

• Vacancy: 1

Job Type: Full TimeJob ID: DISJ7612204

Job Description:

FOOD AND BEVERAGE PROCESSING SUPERVISOR (NOC: 92012)

Location: Woodbridge, ON (L4L 4R8) – On-site only

\$31.25/hour

Salary: 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

 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

Handling heavy loads

- · 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

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