



PRODUCTION SUPERVISOR (ALEXANDRIA, ONT)

Lanthier Bakery is one of the largest independent commercial bakeries in Eastern Canada. We shine thanks to the dynamic involvement of more than 350 employees in our factories in Baie d'Urfé (Quebec) and Alexandria (Ontario).

Being in strong growth, we are looking to fill the position of Production Supervisor, based in Alexandria, Ontario. Replacing colleagues production supervisors while on vacation, the normal working hours when no replacement will be as follows:

- Monday to Thursday: 10:00 AM to 8:00PM (40 hours /week)

RESPONSIBILITIES :

- Production

- Responsible for making available to the warehouse the products defined in the manufacturing program while respecting the imperatives of deadlines and quantities, and in compliance with the issues of quality, productivity and personal safety;
- Organizes and implements the daily manufacturing program, and supervises the manufacturing and packaging staff;
- Ensures the preparation of production line start-ups, supply and cleaning operations;
- Monitors production in accordance with the process, product quality standards and deadlines;
- Manages machine malfunctions and breakdowns: records, analyzes, corrective actions, reorganizes the production program and teams, if necessary;
- Validates material losses and time losses.

- Quality and continues improvement

- Ensures compliance with procedures, policies and charters in force (quality, health, safety, environment);
- Supervises and validates product & packaging controls, including critical control points (CCP) and surveillance points (PS), traceability, and reacts in the event of non-compliant products;
- Ensures the implementation of cleaning plans, glass and plastic monitoring and the corresponding records;
- Write a daily activity report;
- Proposes improvements and carries out corrective actions under his responsibility.

- Management

- Ensures supervision of his(her) team (15-20 employees);
- Reorganize teams as needed;
- Participates in meetings of production supervisors;
- Presents and explains production indicators to operators and general helpers;
- Ensures the safety at work of his team and work environment.

QUALIFICATIONS REQUIRED:

- 3- 5 years related experience as production supervisor in an industrial environment;
- 3- 5 years' experience in managing employees (15 -20);
- Team management experience ;
- Experience in the agri-food sector is considered an asset;
- Good knowledge of computer tools such as Word and Excel;
- Good knowledge of English. French and Spanish are considered as value-added competencies;
- Excellent communication skills with strong sense of initiative and curiosity
- Flexibility for working different shifts to meet production business needs.

What we offer:

- The opportunity to work in a growing organization
- Permanent full-time work in an air-conditioned plant
- Annual salary: \$55,000 to \$60,000 depending on experience;
- Disability Insurance
- Complementary health insurance
- Life insurance
- Vision care insurance
- Vacation and compensatory leave
- Employee Assistance Program
- Group RRSP
- Parking on site

Interested in this opportunity? We invite you to send your resume to Ginny Seguin, Sr Talent Acquisition Specialist, at gseguin@lanthierbakery.com

We invite you to visit our website at www.lanthierbakery.com for other job opportunities.