

Job Position: Production Manager (Permanent Full-Time)

Key Responsibilities

- Oversee all procedures and operations within the factory before, during, and after production periods
- Supervises the handling of raw ingredients, equipment usage, and packaging processes
- Ensures food safety and quality standards
- Oversee the performance of production staff

Qualifications

- High School diploma **required**
- Post-secondary degree or diploma in Food Science, Operations, or any relevant degree highly preferred
- Over 3 years current experience in food manufacturing **required**
- Over 3 years current experience in leading or managing a team **required**
- Knowledge of HACCP and CFIA **preferred**
- Strong leadership, relationship management, and organizational planning **required**
- Must be able to legally work in Canada and be over the age of 18
- Must be able to communicate effectively in English

Salary – from \$45,000 to \$55,000 / Year

Travel is expected for this position. It is essential that you have a vehicle and are able to drive. If this position suits your skills and experience, we want to talk to you!

Please apply by submitting your resume, a cover letter, and 2 professional references to info.cocheffood@gmail.com.

We thank all applicants, but only those considered for an interview will be contacted.