

Confectionery Production Supervisor - NOC 92012

Job ID
39321

Asti Holdings Ltd. DBA Golden Bonbon

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LOCATION	DATE POSTED	EXPIRY DATE	
Unit 2 - 3, 320 Stewardson Way, New Westminster, BC British Columbia	05-03-2026	01-09-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$37 per hour; 37.5 hours per week	2 years to less than 3 years	College/CEGEP

Job Details

Asti Holdings Ltd. O/A Golden Bonbon brings three generations of Italian nougat craftsmanship to North America with a delectable array of Torrone or traditional nougat candy. Since its establishment in 1991 in BC, the company has been growing. It is now looking for a Confectionery Production Supervisor to join its team in the Confectionery Processing Department to oversee the operations of the factory and supervising workers during shift. This position is required for afternoon shift and potentially for night shift.

How to apply:

If you are interested in this position, please send your resume to astiholdingshr@gmail.com

PLEASE NOTE THAT ABSOLUTELY NO WALK-INS OR TELEPHONE CALLS WILL BE CONSIDERED AND ALL APPLICANTS MUST APPLY BY EMAIL. WE THANK YOU FOR APPLYING. ONLY QUALIFIED CANDIDATES WILL BE CONTACTED.

Job Description

Job Responsibilities include but are not limited to:

- Supervise and coordinate the activities of workers engaged in confectionery production and packaging.
- Establish daily production schedules and monitor output to ensure production targets are met.
- Assign duties and allocate staff across processing and packaging lines.
- Ensure production processes comply with food safety regulations and company quality standards.
- Monitor production efficiency, identify operational issues, and implement corrective measures.
- Train and mentor employees on equipment operation, safety procedures, and production standards.
- Recommend personnel actions such as hiring, training, and performance improvement.
- Ensure proper use and maintenance of production equipment and coordinate with maintenance personnel as required.
- Monitor raw material usage and reduce production waste.
- Maintain accurate production records and ensure traceability of finished products.
- Enforce workplace safety standards and maintain a clean and organized production environment.
- Prepare production reports and communicate operational updates to management.

Job Requirements

- College diploma is required.
- 2+ years of supervisory in the food or beverage processing industry are required.
- Proficient of MS application including Windows, Word and Excel.
- Knowledge of food safety standards and quality control procedures.
- Ability to coordinate staff and manage production schedules.
- Strong organizational and problem-solving skills.
- Ability to work in a fast-paced manufacturing environment.
- Willingness to work afternoon shifts, weekends, and overtime as required.