Production Supervisor (NOC 92012)

Terra Breads Inc

Job ID
40271

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LOCATION	DATE POSTED	EXPIRY DATE
35 West 5th Avenue, Vancouver, BC| British Columbia	04-06-2026	01-12-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $30/hr	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Position: Production Supervisor (NOC 92012)

Employer: Terra Breads

Location of Work: 35 West 5th Avenue

Vacation: 4%

Salary: $30 per hour

Benefits: Life, AD&D, LTD, Extended Health and Dental Benefit plan after successful completion of Probationary period (3 months) partially employer paid

Hours per Week: 40 hours per week

Nature of Employment: Permanent Full-Time Employee

Language: English

To apply, please submit resume and cover letter with references to careers@terrabreads.com.

Job Description

Job Duties:
Supervision:
• Supervises and coordinates the activities of production workers, ensuring adherence to production schedules, quality standards, and safety regulations.
• Trains, coaches, and mentors production staff, providing guidance and support to optimize performance and foster a culture of teamwork and safety.

• Monitors production processes and equipment performance, identifying and addressing issues or inefficiencies.
• Monitors workflow, enforces productivity standards, and ensures smooth handovers between shifts.
• Assists in coordinating schedules and allocating resources and team members to meet production needs.

Production:
• Leads and actively participates in production and coordinates production and distribution.
• Follows proper equipment operation (including forklift), lockout and cleaning and sanitizing, reports problems to the supervisor or manager on shift.
• Ensures the integrity of products is maintained through following established procedures.
• Ensures compliance with production policies and procedures.
• Communicates changes in products, recipes, or methods to staff and ensures proper implementation.
• Ensures work areas are kept tidy and clean, that aisle ways stay clear and shift end procedures are followed.
• Provides input into production planning, including scheduling, and operational requirements.
• Ensures proper stock rotation of cooler, dry storage, packaged goods, freezer and prep areas.
• Provides input and suggestions for improving operational performance.
• Coordinates with other departments on cross-department issues.

Other:
• Performs production administrative tasks, such as inventory, ordering, data entry, and reports.
• Carries out other related projects and tasks as required.

Health and Safety Standards:
• Adhere to all Terra Breads policies and procedures and external regulations including SQF HACCP, Food Safe and WorkSafe BC.
• In areas of conflict the Food Safety Issues are to take precedence over operational issues.
• Acts in a manner consistent with health and safety policy, including wearing required Personal Protective Equipment (PPE), and responding promptly to incidents, ensuring all first aid events, hazard observations, or near misses are reported and addressed immediately.
• Ensures compliance with all Terra Breads policies and procedures, food safety programs (SQF, HACCP, FoodSafe), and WorkSafe BC regulations.
• In areas of conflict the Food Safety Issues are to take precedence over operational issues.
• Responds promptly to incidents, ensuring all first aid events, hazard observations, or near misses are reported and addressed.
• Provides input and feedback on health and safety programs, contributing to continuous improvement of workplace safety standards.

Quality Assurance:
• Complies with HACCP, SQF And GMP standards, requirements, and practices.
• Reports observations of any deviation to the process/procedure or a defect or non-conformance to the product which may result in a situation requiring food safety assessment and placing product on hold or scrapping the product to the management immediately.

And such other duties within the scope of the role as the Company may assign from time to time.

Position Requirements:

- Education/Training:
- High school / secondary school completion
- FoodSafe Level 1 certification required
- First Aid Level 1 and Forklift certification preferred
- Experience: At least 2 years working in a food manufacturing environment, including the following:
- Proficient with the baking manufacturing process
- Knowledge of bakery ingredients and formulas
- Supervisory experience
- Experience in high-volume or multi-SKU production environments
- Understanding of lean manufacturing principles (e.g. waste reduction)
- Experience with allergen control programs and traceability systems.
- Previous experience supervising or leading a team in a production or food manufacturing environment
- Ability to provide clear direction, instruction, and day-to-day support to team members
- Experience assisting with training new employees and reinforcing standard procedures
- Demonstrated strong communication skills and able to communicate across all levels
- Experience collaborating with cross-functional teams
- Demonstrated strong attention to detail in documentation, record-keeping, and compliance logs

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