

Manufacturing Manager (NOC 90010)

Gah Lok Dim Sum Ltd.

Job ID

41479

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LOCATION	DATE POSTED	EXPIRY DATE	
Unit 5, 12760 Bathgate Way, Richmond, BC British Columbia	29-10-2026	27-04-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$54 per hour; 30 hours per week	5 year or more	College/CEGEP

Job Details

Position: Manufacturing Manager (NOC 90010)

Employer: Gah Lok Dim Sum Ltd.

Employment Type: Full-time, Permanent

Wage: \$54.00 per hour

Working Hours: 30 hours per week

Work Location: Unit 5, 12760 Bathgate Way, Richmond, BC V6V 1Z4

Language of Work: English

Company Overview

Established in 1986, Gah Lok Dim Sum Ltd. is a Richmond-based manufacturer of traditional frozen dim sum products. Our products include handmade dumplings, wontons, potstickers, steamed buns, spring rolls and other specialty dim sum items. We supply frozen products to restaurants, hotels, catering businesses and retail customers.

We are seeking an experienced Manufacturing Manager to oversee our frozen dim sum production operations, manage manufacturing resources and personnel, and ensure consistent production quality, efficiency and operational performance.

How to Apply

Interested candidates are invited to submit their resumes to:

gahlokdimsumhr@outlook.com

Please note that walk-in applications and telephone applications will not be accepted.

Job Description

Job Duties

- Plan, organize, direct, control and evaluate the operations of the company's frozen dim sum manufacturing facility.
- Develop and implement production plans, work schedules and operating procedures to meet wholesale orders, retail demand and production targets.
- Manage the allocation and efficient use of manufacturing resources, including production personnel, ingredients, packaging materials, equipment and production capacity.
- Prepare and monitor manufacturing budgets, evaluate production costs and implement measures to improve efficiency,

control waste and manage operating expenses.

- Oversee the manufacturing process for frozen dim sum products, including ingredient preparation, portioning, hand-wrapping, packaging, freezing and storage, to ensure consistent production standards.
- Direct quality control procedures and oversee food safety and sanitation practices throughout the manufacturing process.
- Manage production staffing requirements, supervise and evaluate production personnel, and oversee employee training and performance.
- Coordinate raw material procurement and inventory management, monitor finished product inventory, and plan equipment maintenance, repairs and replacement requirements.
- Review production, inventory, quality control and operational reports; identify production issues and implement improvements to manufacturing processes and work methods.
- Ensure manufacturing operations comply with applicable food safety, sanitation and occupational health and safety requirements.

Job Requirements

- Completion of a college diploma or university degree in business administration, management, food processing or a related field.
- At least five years of supervisory experience in manufacturing or production operations, preferably in the food manufacturing industry.
- Demonstrated experience in production planning, personnel management, budgeting, cost control and resource allocation.
- Experience managing inventory, purchasing, quality control and manufacturing operating procedures.
- Knowledge of food manufacturing processes, food safety, sanitation and workplace health and safety requirements.
- Strong leadership, organizational, communication and problem-solving skills.
- Familiarity with frozen food or dim sum manufacturing is an asset.