



CANADA'S PREMIER CHOCOLATIER SINCE 1873

SHIFT SUPERVISOR

Roles and Responsibilities:

- Oversee and coordinate the operation of the plant on shift
- Supervise, coordinate and monitor plant activities
- Investigate abnormal operating events or equipment failures to determine cause and make adjustments or recommendations as needed
- Ensure proper documentation of operational activities and report them to the Department Manager
- Oversee the overall safety of all personnel working and support and assist maintenance personnel in achieving timely and efficient maintenance
- Planning, scheduling and monitoring work performed by employees as well as performing routing inspections on completed jobs ensuring conformance with industry standards
- Performs miscellaneous job-related duties as assigned

Requirements:

The successful candidate requires the ability to supervise personnel including recommendations for hiring, performance evaluation, training, work allocation and problem resolution. The ability to communicate effectively both orally and in writing; understand, follow and enforce safety procedures as well as have computer skills. The ability to foster a cooperative work environment is also a necessity.

Qualifications:

- A minimum 3 years' experience in a Food Manufacturing environment
- Experience in a fast paced 24 hour operation
- Proven operational aptitude and people skills
- College / University education would be an asset

Interested candidates should apply to Ganong Bros., Limited at One Chocolate Drive, St. Stephen, New Brunswick, E3L-2X5 or Email careers@ganong.com

Ganong appreciates all applicants; however only those selected for an interview will be contacted. Please reference this job title on your application.

Deadline for applying is February 3, 2015

