

Committed to excellence in their products, practices, and most importantly, their people, Simplot Canada seeks a competitive advantage within the industry by:

- Creating a rewarding environment for individual contributors
- Hiring passionate people who seek a career at an innovative company
- Providing training and continuously working to improve the workplace

[Have you met Simplot Canada?](#)

The J.R. Simplot Company is one of the largest privately held food and agribusiness companies in the nation, though at heart they're as small as a single farmer. They pioneer innovations in plant nutrition and food processing, research new ways to feed animals and sustain ecosystems, and strive to feed a growing global population. At Simplot, they're in the business of Bringing Earth's Resources to Life.

How to Apply:

Please apply online at jobs.peoplefirsthr.com or by emailing your resume in confidence to Karolina Mokosinski at Kmokosinski@peoplefirsthr.com. For more information about this career opportunity please call Tara Gousseau at 204.940.3928.

We thank all applicants for their interest; however, only those selected will be contacted.

Raw Supervisor

Portage la Prairie, MB



Simplot Canada's Portage la Prairie facility is one of five plants within the processed potatoes sector of the Food Group Division and they are growing, literally! Simplot is undergoing a major expansion of its Portage Processing Plant and are seeking a **Raw Supervisor** to add to their team.

The **Raw Supervisor (RS)** is responsible for planning and coordinating the Raw Product activities on a shift in coordination with the Shift Manager. The RS will plan and recommend changes in raw product blends on shift to ensure that the best possible utilization of the raw to meet or exceed customer expectations. They will advise the Shift Manager of current conditions and support the Shift Managers accountability in their areas. This position will function primarily as a coordinator and facilitator of the routine operations of the Raw Product area.

What your responsibilities will be:

- Planning and coordinating the raw activities with Shift Management and other support personnel.
- Responsible for supporting, managing, or implementing Food Safety and Product Quality standards.
- Assisting in the training of employees in the raw area in the proper methods of equipment operation, record keeping, interdepartmental communication and all other necessary raw operational procedures.
- Responsible for raw management to include unloading, sizing/ elimination, bin designation, line designation and execution of the raw plan in conjunction with raw procurement.
- Ensures Raw Product area is following specifications and monitoring raw coming into the plant for attributes and properly communicating to team.

In order to be considered, you'll need:

- Bachelor's Degree from 4 year college or university, with 2 years' related experience.
- Strong interpersonal, verbal, and written communication skills.
- Food processing experience with experience with plant floor supervision, quality assurance, and safety.
- Good leadership, organizational, and decision making abilities.
- Ability to develop and maintain respectful working relationships with all levels within the organization.
- Experience in continuous improvement in operational processes.