



Production Supervisor – PM Shift

HyLife Foods, a division of the HyLife organization, a leading primary pork processor for domestic and world markets is seeking a **Production Supervisor**. To sustain our position as a premier supplier of quality food products, we strive to employ talented and motivated people who are capable of reaching the cutting edge of their discipline. This position is based in the vibrant community of **Neepawa, Manitoba** which has a reputation for its beauty and high quality of life.

The Production Supervisor will oversee and manage daily operations of the cut floor. The successful candidate will use their knowledge of health and safety, food safety, and general manufacturing practices to ensure that HyLife's core vision, mission, and values are supported. The production supervisor will work closely with lead hands to assist in daily tasks and report to the Production Manager.

This position includes but is not limited to the following responsibilities and day-to-day functions:

- Maintain safe and clean work environment by educating and directing employees on the use of equipment and resources while maintaining compliance with established policies and procedures
- Maintain quality and legislative requirements by adhering to and enforcing Good Manufacturing Practices and Standard Operating Procedures
- Plan, direct, engage and understand daily production operations while anticipating and troubleshooting production problems
- Complete production plan by scheduling and assigning employees, establishing priorities, revising schedules, and resolving problems
- Measure performance and achieve Continuous Improvement in processes to implement cost reductions while maintaining quality
- Strive to continuously improve; employee relations, yields, labour results, equipment, sanitation, personal job knowledge, etc.
- Develop, direct, manage, train, and motivate employees by communicating job expectations, appraising job results, coaching, counseling, and disciplining employees

The successful candidate should possess the following qualifications and attributes:

- Two years of supervisory work experience, preferred.
- A proven track record of proactively managing the Employee Relations /Management relationship
- Results oriented, able to work as part of a functional team and must exemplify HyLife Foods company values
- Excellent planning and organizational skills plus the ability to manage multiple priorities
- Self starter with good analytical and problem solving skills
- Continuous learner and willingness to embrace change
- Flexible to work various shifts
- Intermediate computer skills in Microsoft Word, Excel and Outlook

We offer a comprehensive benefits package and competitive compensation based on experience and knowledge. HyLife has been recognized as a Platinum Member of Canada's Best-Managed Companies.

If you have the qualifications and the passion to meet this challenge then we would like to explore your potential.

Please apply online at: <http://hylife.com/current-opportunities/>

*We thank all applicants, however, only those under consideration will be contacted.
Only applicants currently entitled to work in Canada will be considered.*