

We are looking for a Food Production Supervisor to support our food production operations. The primary responsibility in this role is to support the Foodservice Manager in the daily operations of our food production facility. This is done primarily through on-the-floor leadership, being a support in task delegation and in training. When the Department Manager is not present, you are responsible to lead the team in the daily operations, which include:

- Preparing sandwiches and soups and cold drinks for our Farmhouse Café.
- Making quiche, shepherds pie, chicken pot pie, salads and more for our Retail department.
- Making caramel apples, fresh apple cider donuts, hot spiced apple cider and more during our fall festival season.
- Ensuring food safety and quality control
- Monitoring inventory levels in Café, Market, and Freezers.
- Following our recipes precisely to ensure consistent product quality.
- Train staff in job duties, sanitation and safety procedures

Experience in food services is an asset, however not a deal breaker. At Davison Orchards we believe that a great attitude is the foundation for success. If you feel that you are the right person for the job please send us your resume and cover letter describing why you feel you're the right candidate. Come and be a part of an energetic and inclusive team where we work together to have fun and achieve our goals. Apply now!