



Job Title: Production Supervisor “Culinary”
Department: Kitchen
Reports To: Sous Chef, Executive Chef
Responsible For: Kitchen Staff – Cooks, Kitchen Assistants, Cleaners

Job Summary:

Mise En Place Ltd. is currently seeking a motivated Production Supervisor with a background in Food Manufacturing and/or Food Packaging for a Direct Hire opportunity with a well-established company that prides itself in providing a supportive work environment and great work-life balance located in George Town, Grand Cayman.

Main Duties & Responsibilities:

- Must be physically involved in the production process.
- Responsible for development of new line products.
- Good people skills as you will be dealing with a large group of employees daily, this will also extend to dealing with suppliers.
- Being punctual and having a good attitude a must.
- Being motivated and always looking on ways to improve procedures and processes.
- Quality Control (QC) experience necessary.
- Food machines experience a bonus i.e., tray sealers, metal detection, labeling equipment.
- HACCP experience necessary as daily forms are required to be filled in for pre-production, mid-production, and postproduction.
- Available to work until production is complete, i.e., Overtime during the week, weekends when needed.
- Manage the day-to-day operations and direct activities of the production staff.
- Driving continuous improvement initiatives to improve efficiencies, safety, and quality.
- Direct and lead your team to achieve established targets for Production, Safety, People and Quality.



- Be accountable for compliance within all production areas and stages in accordance with HACCP and food and safety standards.
- Liaise with various internal departments as required ie: maintenance, engineering, supply chain, safety, and quality.
- Provide leadership, coordination, and support to processing teams.
- Oversee and maintain Stock levels.
- Production Scheduling to meet customer specifications and orders.

Key requirements:

- Formal tertiary qualifications, with a Minimum of 2 + years' experience in similar role overseeing a food or beverage manufacturing line.
- Demonstrated ability to manage labour costs and budgets whilst nurturing a team first culture.
- Specific expertise in maintenance, quality, health and safety in a food or beverage manufacturing environment.
- The ideal candidate will have demonstrated experience in managing a safety culture, high speed packaging, food manufacturing and HACCP.
- Advanced troubleshooting skills and aptitude for getting things done.
- Mindset and vision to lead change management initiatives.
- Previous experience within a manufacturing environment.
- A solid foundation and background of production procedures is required.
- Excellent communication skills, and a natural leader. Someone who can guide and mentor and a team.
- Working knowledge of Microsoft Office Suite is an asset.

To Apply:

Qualified Caymanians and PR Holder are strongly encouraged to apply and will receive priority for consideration.

Qualified applicants are encouraged to submit a cover letter and updated resume to HRMANAGER@CATERING.KY