Team Leader - Tunnel Oven

FGF Brands Inc.

Job ID
10581

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LOCATION	DATE POSTED	EXPIRY DATE
200 Fenmar Dr, North York, ON| Ontario	24-08-2026	20-02-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 29.65 - $31.15/hour	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Employer: FGF Brands Inc.
Position: Team Leader - Tunnel Oven
Terms of Employment: Full-time / Permanent
Location: North York, Ontario
Employment Address: 200 Fenmar Dr, North York, ON M9L 1N4
Existing Vacancy: This posting reflects an ongoing opportunity for future openings
Hours of Work: 44 hours/week
Language: English
Benefits: On-the-job training is provided. Eligible for salary increases in accordance with company policy, medical insurance, dental Insurance, RRSP, Tele Health Care App, and 3 paid emergency leave days
Salary: $29.65 - $31.15/hour
Contact: Please send resumes to careers@fgfbrands.com and include “Team Leader - Tunnel Oven” in the email subject line.

Reporting to the Line Leader and Shift Leader, the Team Leader – Tunnel Oven is responsible for the efficient operation of the Oven and baking process. Baking process includes: Dividing, Proofing, Sheeting and Baking.

Duties:
• Supervise, coordinate, and schedule the activities of Team Members involved in the oven and baking process
• Understands and fulfills the duties of a leader with the following programs within the production area: Good Manufacturing Practices (GMP’s), All food safety programs, All health & safety programs, All FGF policies, programs or procedures
• Conduct pre-shift huddles and provides feedback for Team Members
• Establish methods to meet work schedules and coordinate work activities with other departments
• Leads, coaches, mentors and trains Team Members
• Must be able to follow a production schedule
• Setup and operates oven, proofer, sheeting equipment and cooler for a variety of products
• Adjusts the functioning of the equipment as needed to ensure quality is met
• Records rework, scrap, downtime & temperature data on supplied worksheets

• Ensures that product shape and bake is to specification
• Monitors proofing temperature and humidity
• Resolves work problems and recommend measures to improve productivity and product quality and communicates quality or processing issues to leadership
• Ensures that a safe working environment is maintained at all times by enforcing Company standards and following up on regular inspections of machinery
• Reports any equipment malfunctions to the appropriate parties
• Maintains excellent working relationships with internal departments
• Rotates operators during their washroom or lunch break if needed
• Records/maintains break rotations
• Cleans up the area during or after shift is over
• Supports sanitation team during changeovers in moving equipment in/out and cleaning
• Performs other duties as assigned

Requirements:
• Completion of secondary school is required
• 2+ years of experience working in a food/bakery manufacturing environment
• Accuracy and attention to detail and the ability to detect the presence of a quality issue
• Good communication skills
• Ability to work independently with minimal supervision or distraction
• Physical capable of performing the demands of the role including frequently moving objects up to 40 kg
• Flexible to work days, afternoons, nights & weekends if needed

AI Disclosure: We may use artificial intelligence tools to assist with scheduling interviews and managing screening times. We do not use AI to evaluate applicants or make decisions during the interview process. All candidate assessments and hiring decisions are made by our recruitment and leadership teams.

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