Team Member - Mixer/Scaler

FGF Brands Inc.

Job ID
10582

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LOCATION	DATE POSTED	EXPIRY DATE
580 Secretariat Crt, Mississauga,, ON| Ontario	24-08-2026	20-02-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 27.15 - $28.65 CAD/hour	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Employer: FGF Brands Inc.
Position: Team Member - Mixer/Scaler
Terms of Employment: Full-time / Permanent
Location: Mississauga, Vaughan, Brampton - Ontario
Employment Address:
• 580 Secretariat Crt, Mississauga, ON L5S 2A5
• 6885 Langstaff Road, Vaughan, ON, L4L 1A6
• 10 Woodslea Road, Brampton, ON, L6T 5P2
Vacancies: 3
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: $27.15 - $28.65 CAD/hour

Contact: Please send resumes to careers@fgfbrands.com and include “Team Member - Mixer/Scaler” in the email subject line.

Reporting to the Line Leader/Shift Leader and Operations Leader, the Team Member – Mixer/Scaler will be responsible for preparing and mixing ingredients in order to produce a consistent product in a timely manner that meets all production needs and standards set forth by FGF. In this position you will work in a team environment led by a Team Leader. You will support your Team Leader by demonstrating and practicing teamwork every day and respect all your fellow Team Members.

Duties:

• Prepares ingredients in mixing area per established batch list and schedule. This includes weighing, measuring, and verification of proper ingredients
• Ensures that lot code identification numbers are documented

• Follows batches with precise measurements to create a very specialized batter/dough
• Takes measurements as directed by Shift/Operations Leader
• Sets up, adjusts, and operates mixing machinery/equipment as trained and follow FGF Brands safety guidelines at all times
• Uses a variety of tools (scales, thermometers, knives, etc.) in a safe and efficient manner
• Reports any equipment malfunctions or quality issues to the appropriate parties
• Ensures Operations Management System (OMS) procedures are being followed (entering inventory into the operating system)
• Check products to ensure conformance to company standards and clear machine blockages as required
• Participates in clean up responsibilities (must maintain a clean working environment by cleaning the floors and disposing of waste throughout the mixing area)
• Follows all GMP’s , Food Safety and Health and Safety Procedures as outlined by FGF Brands
• 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, along with simple mathematical abilities
• Ability to work independently with minimal supervision
• Physically capable of performing the demands of the role, including lifting up to 25 kg
• Ability to move from one task to another with minimal distraction
• 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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