Team Member - Oven Operator

FGF Brands Inc.

Job ID
10583

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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 24.40 - $26.65 CAD / hour	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Employer: FGF Brands Inc.
Position: Team Member - Oven Operator
Terms of Employment: Full-time / Permanent
Location: Mississauga & Vaughan - Ontario
Employment Address:
• 580 Secretariat Crt, Mississauga, ON L5S 2A5
• 6885 Langstaff Road, Vaughan, ON, L4L 1A6
• 100 Locke Street, Vaughan, ON, L4K 5R4
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: $24.40 - $26.65 CAD / hour

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

Reporting to the Depositing/Tunnel Oven Team Leader, a Team Member – Rack/Tunnel Oven is responsible for the efficient operation of the Oven and baking process. Baking process includes: loading oven, choosing the correct oven setting, and transporting baked product to cooling area.

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 team work every day and respect all your fellow Team Members.

Duties:
• Responsible for the setup, adjustment, and safe operation of industrial tunnel ovens functions in a manufacturing bakery setting
• Operator must be able to follow a production schedule

• Setup oven at proper temperatures to bake product and continually monitors and ensure that product shape and bake is to specification
• Check bake products to ensure conformance to company standards and clear machine blockages as required
• Communicate quality or processing issues to proper personnel, including Leaders
• Maintain machinery, perform corrective machine adjustment, and maintain surrounding area in good clean operating condition
• Ensure that a safe working environment is maintained at all times by enforcing Company standards and following up on regular inspections
• Reports any equipment malfunctions to the proper personnel
• Handle hot racks coming out of the ovens appropriately in accordance to procedures to prevent injuries
• Record rework, scrap, downtime & temperature data on supplied worksheets
• Follow all GMP’s, Food Safety, and Health and Safety Procedures as outlined by FGF Brands
• May be asked to work a General Labor role when needed as well as be assigned additional duties

Requirements:

• Completion of secondary school is required.
• Previous 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 50 lbs.
• Ability to move from one task to another with minimal distraction
• Flexible to work days, afternoons, nights & weekends if needed
• Be able to work in rather hot environment

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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