



SUPERVISORS - FOOD AND BEVERAGE PROCESSING

NOC 92012: SUPERVISORS, FOOD AND BEVERAGE PROCESSING

Oversee and coordinate the activities of workers who operate processing and packaging machines, and workers who grade food and beverage products.



3-YEAR OUTLOOK



3-YEAR JOB OPENINGS

69

MEDIAN HOURLY WAGE

\$25.00

\$17.00 \$38.46
LOW HIGH

TYPICALLY REQUIRED



High school / on-the-job
training

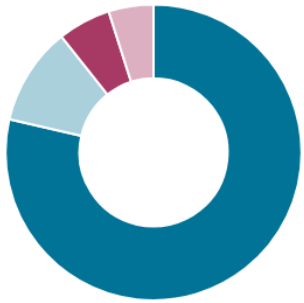
EMPLOYED

447

AVERAGE SALARY

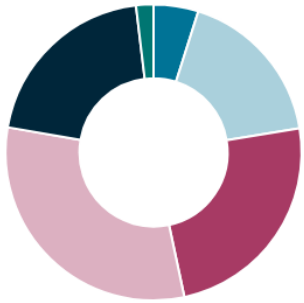
\$60,000

The information presented is based on data for New Brunswick. To learn more about the data provided, visit www.nbjobs.ca/occupations.



EMPLOYMENT BY INDUSTRY

78.6%	Manufacturing
10.7%	Agriculture, forestry, fishing and hunting
5.8%	Wholesale trade
4.9%	All Other Industries



EMPLOYMENT BY AGE

4.9%	15-24
17.5%	25-34
24.3%	35-44
31.1%	45-54
20.4%	55-64
1.9%	65+

ALSO KNOWN AS

- Bottling Supervisor - Food And Beverage Processing
- Flour Milling Team Supervisor
- Brewer Supervisor
- Food Product Testers Supervisor
- Fish Processing Supervisor
- Hazard Analysis Critical Control Point (HACCP) Coordinator

MAIN DUTIES:

This group performs some or all of the following duties:

- Supervise, co-ordinate and schedule the activities of workers who process, package, test and grade food and beverage products
- Establish methods to meet work schedules and co-ordinate work activities with other departments
- Resolve work problems and recommend measures to improve productivity and product quality
- Requisition materials and supplies
- Train staff in job duties, safety procedures and company policy.

