Team Leader – Depositing

FGF Brands Inc.

Job ID
10580

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LOCATION	DATE POSTED	EXPIRY DATE
100 Locke St, Vaughan, ON| Ontario	24-08-2026	20-02-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 30.29 - $31.15 CAD/hour	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Employer: FGF Brands Inc.
Position: Team Leader – Depositing
Terms of Employment: Full-time / Permanent
Location: Vaughan, Ontario
Employment Address: 100 Locke St, Vaughan, ON L4K 5R4
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: $30.29 - $31.15 CAD/hour
Contact: Please send resumes to careers@fgfbrands.com and include “Team Leader – Depositing” in the email subject line.

Reporting to the Line Leader and Shift Leader, the Team Leader – Depositing is responsible for providing hands-on leadership to the depositing line and oven operators while ensuring a consistent product in a timely manner that meets all standards set forth by FGF. The Team Leader – Depositing is responsible for the Output of the depositing area (Depositing, Oven and Mixing) of a single line.

Duties:

• Supervise, coordinate, and requisition
• Understands and fulfills the duties of a leader of 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.
• Conducts pre-shift daily huddles using Huddle Sheets provided 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.
• Responsible for leading production Team Members on the depositing line, including Oven Operators and Mixers.
• Co-coordinates with the mixing department to ensure proper batch is ready to be deposited.

• Continuously loads the depositing machine with new batches.
• Operates machine that deposits metered amount of batter into baking trays.
• Operates the FRITSCH line with the correct recipe.
• Weighs product regularly to ensure the machine is depositing the correct amount of batter/raw dough.
• Provides adjustments to the computerized depositing machine.
• Ensures the proper chocolate tempering procedure and cream cheese depositing process is being followed.
• Uses industrial sized spatula to ensure all the product batter is scraped into the machine.
• Ensures Operations Management System (OMS) procedures are being followed (entering inventory into the operating system).
• Provides orientation and training as required to ensure an effective and efficient team.
• Ensures a safe working environment is maintained by enforcing Company standards and following up on regular inspections.
• Reports any equipment malfunctions and quality issues to the appropriate parties.
• Ensures every Team Member on the depositing line receives their entitled breaks and proper coverage is provided.
• May be asked by a Shift Leader to perform General Labor duties when needed as well as be assigned additional duties.
• Assists with troubleshooting on all depositing related equipment (must have basic understanding of equipment).
• Ensures Product Quality and Product Safety is being followed.
• Responsible for various Quality checks on their line (Streusel Verification, CCP Verification, weight checks).
• Responsible to check butter percentage on laminated lines.
• Ensures BOM is being followed.
• Executes Line changeover: Confirms the changeover has been done accurately (matches BOM requirements), Responsible for involving QA when required.
• Effectively deals with performance/behavioral concerns with TMs on the line.
• Provides accurate feedback on the performance of TMs on respective Line to Shift Leaders (performance feedback forms).
• Works closely with shipping team to ensure materials are being delivered on time to the mixing area.
• Answers calls from various areas on the line – communicates with various departments on the radio.
• Follows Weekly Schedule Spreadsheet – assists with the communication of the schedule to the team when required.
• Follows TA schedules for Line – completes an attendance check at the start of each shift: Ensures Absences/Lates are noted on daily attendance/schedule sheet, Documents any movement of TMs on the daily attendance/schedule sheet.
• Accurately stages Batter/Streusel to the MO.
• Completes weight checks using SCADA scales.
• Completes accurate documentation of downtime in SCADA.
• Reports any concerns or findings to Line Leaders.

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 50 lbs.
• 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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