



## 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



Good

### 3-YEAR JOB OPENINGS

98

### MEDIAN HOURLY WAGE

\$25.00

\$17.25 \$46.88  
LOW HIGH

### TYPICALLY REQUIRED



High school / on-the-job  
training

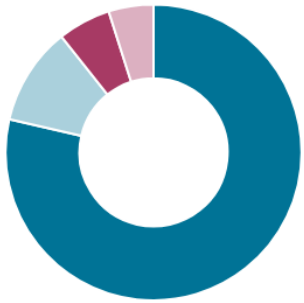
### EMPLOYED

468

### AVERAGE SALARY

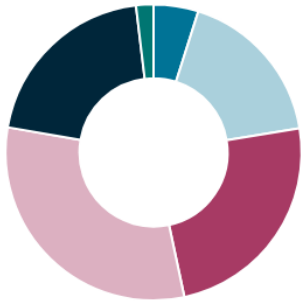
\$60,000

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



## EMPLOYMENT BY INDUSTRY

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



## EMPLOYMENT BY AGE

<b>4.9%</b>	15-24
<b>17.5%</b>	25-34
<b>24.3%</b>	35-44
<b>31.1%</b>	45-54
<b>20.4%</b>	55-64
<b>1.9%</b>	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.

