



Company Details Confidential



#JOB-2462929

KILBRIDE CLASSIC CUISINE, UNIT 146,



Grange Dr, Baldoye Ind Est, Dublin 13, D13

CD79



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



07/08/2026



04/09/2026

How to apply

Application Method :

Not available



Open your camera
app & point here
to view this ad
online



Senior Production Supervisor

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

Senior Production Supervisor

Employer: CWK Food Processing T/A Kilbride Classic Cuisine

Location: Unit 146 Grange Drive Baldoye Industrial Estate Dublin 13 Eircode: D13CD79

Contract: Full-time, Permanent

Hours: 39 hours per week

Salary: €36,605 per annum

Vacancies: 1

About the Company

Kilbride Classic Cuisine is a well-established Irish family-owned food manufacturing company specialising in high-quality chilled, fresh and frozen ready-made meals for the retail and foodservice sectors. Based in Dublin, we have been producing premium Irish foods since 1988 and continue to grow through a strong focus on quality, efficiency and continuous improvement.

Role Overview

We are seeking an experienced Senior Production Supervisor to take a key leadership role in planning, organising, directing and coordinating manufacturing production activities and resources.

This is a senior operational management position responsible for ensuring efficient, cost-effective and high-quality production output in line with customer requirements, food safety standards and business objectives.

Key Responsibilities

Liaise with other managers (Operations, Quality, Supply Chain, Finance and Sales) to plan overall production activity and daily manufacturing schedules.

Set and maintain quality standards for production output; estimate timescales, labour and material costs for production runs and projects.

Manage and direct production operations to ensure all orders are completed on time, to

specification, and in full compliance with customer and regulatory requirements (including HACCP, BRC and FSAI standards).

Monitor production processes, yields, efficiencies, downtime and costs on an ongoing basis; prepare accurate production reports, KPIs and records for senior management.

Oversee the supervision of production lines and staff; ensure targets for output, quality, safety and efficiency are consistently met.

Plan and allocate resources (personnel, equipment and materials) effectively to optimise manufacturing performance.

Drive continuous improvement initiatives, process optimisation and cost-control measures across production.

Ensure full compliance with health & safety, food safety, hygiene and environmental regulations.

Support the development, training and performance management of production supervisors and teams.

Contribute to longer-term production planning, capacity management and operational strategy.

Requirements

Proven experience in a senior supervisory or production management role within food manufacturing or a similar process manufacturing environment.

Strong knowledge of production planning, process control, quality systems and cost management.

Excellent understanding of food safety (HACCP) and relevant Irish/EU manufacturing regulations.

Strong organisational, analytical and reporting skills.

How to Apply: send your CV to: paddy@kilbridecc.com

- **Sector:** accommodation and food service activities

Career Level

- Experienced [Non-Managerial]