



KILBRIDE CLASSIC CUISINE



#JOB-2469847



KILBRIDE CLASSIC CUISINE, UNIT 146,
Grange Dr, Baldoye Ind Est, Dublin 13, D13
CD79



No of positions : 1



Paid Position



39 hours per week



36700.00 Euro Annually



14/09/2026



12/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : kilbridecc@yahoo.com



Open your camera
app & point here
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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

CWK Food Processing Limited, trading as "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.

- **Sector:** manufacturing

Career Level

- Experienced [Non-Managerial]