



DAWN MEATS IRELAND



#JOB-2469850



DAWN MEATS, Carrolls Cross, Kilmacthomas,
Co. Waterford, X42 TW64



No of positions : 1



Paid Position



40 hours per week



36605.00 Euro Annually



14/09/2026



12/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : careers@dawnmeats.com



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



Production Area 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

Job Title: Production Area Supervisor

Reporting to: Production Manager

Location: Dawn Meats Carrolls Cross Co. Waterford

Hours Per Week: 39

Salary: €36,605

Dawn Meats Carrolls Cross are looking to recruit a Production Area Supervisor to supervise and develop Departmental Production Lines to ensure that operational targets are delivered to the required operational, food safety, cost and quality standards.

Responsibilities:

To ensure that the production lines are adequately staffed, resourced and utilized to the best possible effect for achieving operational targets.

To ensure that all products and processes meet and exceed customer and food legislative standards.

To ensure that Health and Safety Legislation, policies and procedures are adhered to, and a culture of safe working promoted, and any issues identified are reported to the Shift Manager.

To ensure that excellent customer service is maintained by completing the production plan in a timely manner. Ensure all equipment has been setup correctly to ensure efficient start-up and disassembled correctly and the end of production.

To review and monitor production systems and key performance indicators. (All waste, downtime, giveaways)

To ensure that all stock movements are correctly recorded.

Review the performance of reporting staff and identify, influence and implement training and development needs for these staff, whilst acting as a mentor to direct reporting staff.

To develop a culture of team working across Operational departments.

To ensure that the Site Management Team are advised, and informed as appropriate.

To develop clear and concise communication channels across all Operational departments and all other business functions. (Ex. PIT Meetings/Morning huddles)

To adhere to and ensure that the company meets its legal requirements relating to current Food Safety and Hygiene legislation plus Personal Safety Procedures including the handling and use of knives and machinery.

To accurately complete any paperwork associated with your duties including traceability and labelling of all goods.

To ensure a smooth and informative handover between shifts occurs with a focus on each shift supporting each other, the aim being to work as one whole team for achievement of company objectives. Attend all PIT meetings.

To develop a culture of development, participation, manage and leading a program of Continuous Improvement activities.

To ensure that production and surrounding areas are well presented in GMP to the required standard during audits, factory visits and any activities are managed accordingly.

- **Sector:** manufacturing

Career Level

- Experienced [Non-Managerial]