



Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067

Toll Free Fax: (877) 825-7564

L9 P23 R4074 HWY 596 - Box 109

Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/12

Fast Food Supervisor

Job ID	8A-88-5E-91-6A-4A	
Web Address	https://careers.indigenous.link/viewjob?jobname=8A-88-5E-91-6A-4A	
Company	Woodbine Entertainment	
Location	Etobicoke, Ontario	
Date Posted	From: 2024-03-15	To: 2024-09-11
Job	Type: Full-time	Category: Food Services
Languages	English And Other Languages Considered An Asset	

Description

This is an amazing opportunity for experienced Fast-food/Quick Service Team leaders to support and guide a team in one of Canada's most exciting, upcoming entertainment destinations. You will have an opportunity to work at the brand-new, state of the art Five-star Casino & Hotel resort and 5000 seat concert theatre that has recently opened and is delivering a premium entertainment experience!

You will have the opportunity to work in a booming business that is currently experiencing explosive growth. We believe in our people. We have a strong promote-from-within philosophy and are committed to working with you to maximize your potential so you can launch your career to unimaginable heights!

What we're also offering

- Annual Bonus Program
- Great group benefits plan
- Pension plan
- Discounts on Food
- Discounts to other Ontario attractions
- Free Parking
- Opportunities for Advancement
- Social Responsibility Initiatives
- The thrill of horse-racing
- Access to visit our 2000+ Horse athletes

What we're looking for

- Minimum two (2) years supervisory experience in a fast-paced restaurant, hotel or quick-service environment
- Smart Serve and Food Safety Handling certification required
- Ability to lift up to 50Lbs
- Various shift work, including day, evening, nights, weekends, and holidays, as required

Some of what you'll do:

In addition to being a Food & Beverage expert, we will need you to be a natural leader who inspires team members to maximize their full potential and exceed guest expectations. We will need you to coach and guide team members in all aspects of the operation to ensure everything runs flawlessly. Monitoring performance, discussing team member challenges, and removing barriers standing in the way of their success will also be important. You will need to listen and connect with guests to evaluate quality of service and implement solutions to ensure their overall experience is a winning one. You will need to lead by example and live and breathe our values and beliefs so employees can wow our guests, think differently, listen and connect, have fun and exceed our brand service standards.

Some Key Responsibilities:

- Deliver high energy / detailed pre-shift meetings and work with Managers on a weekly basis to plan & review the weekly shift meeting topics that have the highest impact on the business.
- Engage Guests throughout the shift to ensure that quality checks are being performed and gain feedback on the food and service experience.
- Executing the daily staffing schedule and organizing the daily staffing work assignments

- Updating the time and attendance record sheet
- Escalate any employee issues such as work performance, attendance management, policy & procedure breaches, grievances, and disciplinary outcomes of all team members to the Manager.
- Provide training, in the moment coaching and assist team members in all aspects of the operation (i.e., meal periods, peak periods) to ensure the operation runs flawlessly.
- Participate and action Supervisory 30.60.90-day plans to help improve the overall service and culinary offerings within the Hospitality business.
- Other related duties as assigned

Diversity, Equity, Inclusion and Belonging

Be Yourself.

We believe differences should be valued and celebrated. By building diverse and inclusive teams, we strive to provide a more authentic and empowering work experience that unlocks the potential of our people. Regardless of race, religion, colour, national origin, sex, gender, expression, sexual orientation, age, marital status, veteran status, or disability status, we believe everyone has the right to express their ideas, ambitions, and pursue their goals with confidence and integrity. Diversity breeds innovation. We want people to think differently. Our commitment is to build a culture that welcomes everyone and leverages their unique perspectives to be a great entertainment company that shares the thrill of horseracing experiences with the world.

How to Apply

Click 'Apply Now'