



# 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.Link's 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: 2024/05/02

## Food Service Supervisor

<b>Job ID</b>	<b>40-2F-01-90-46-3C</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=40-2F-01-90-46-3C">https://careers.indigenous.link/viewjob?jobname=40-2F-01-90-46-3C</a>	
<b>Company</b>	Kokanee Food Services Inc	
<b>Location</b>	Ferne, British Columbia	
<b>Date Posted</b>	From: 2019-12-11	To: 2020-06-08
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$15.50/hr	
<b>Languages</b>	Speak English, Read English, Write English	

### Description

Kokanee Food Services Inc. o/a McDonald's® Restaurant in Fernie, British Columbia is currently hiring 8 permanent full time Food Service Supervisors. McDonald's® encourages applications from visible minorities, persons with disabilities, people of Aboriginal descent, youth and new immigrants to Canada.

Terms: 8 hours per day, 5 days a week, flexible shift schedule, 2 days flexible days off. Work shift schedule is expected to be shifts of 7.5 hours up to 8 hours, depending on the business operations. These shifts vary from early morning, afternoon and evening/night shifts.

Benefits: Eligible for Group Health Insurance at shared cost. Discounts on food, free uniforms.

Location of employment: McDonald's® Restaurant, 1702 â€ 9 Avenue, Fernie, British Columbia V0B 1M0

Work Setting: Quick Service Restaurant

### Experience

At least 1 year of supervisory experience in the Quick Service Restaurant Industry OR 2 to 3 years as a Food Service Counter Attendant in the Quick Service Restaurant Industry OR Completion of a college program in Food Service Administration, Hotel and Restaurant Management or related discipline. (Candidates must have at least ONE of these requirements).

### Education Requirements

Completion of High School

### Essential Skills

Supervise, coordinate and schedule the activities of Food Counter Attendants. Help maintain standards of raw and finish product quality, service and cleanliness. Control labour hours and cash flow while on shift. Help maintain records for safety and appropriately document performance and/or incidents in personnel files. Complete assigned shift paperwork. Maintain records of stock, repairs, sales and wastage. Train staff on job duties, sanitation and safety procedures. Ensure that food and service meet quality control standards. Address customers' complaints. Establish methods to meet work schedules. May participate in hiring of crew members and assist in development of policies, procedures and budgets.

### Work Environment

Fast-paced environment, work under pressure, standing for extended periods.

Work site environment: Noisy, Hot.

### Additional Skills

Good command of the English language. Effective communication and interpersonal skills. Demonstrates willingness to learn. Customer service oriented. Active player, remains calm under pressure. Reliable and dependable, integrity and honesty in personal and professional behaviours.

### How to Apply

In Person or by mail, by email, phone or fax

McDonald's® Restaurant

1702 â€ 9 Ave,

Ferne, BC, V0B1M0, Canada

Phone: 250-423-5380

Fax: 250-423-6718

Email: [cranbrookmcdonalds@gmail.com](mailto:cranbrookmcdonalds@gmail.com)

or [www.mcdonalds.ca/careers](http://www.mcdonalds.ca/careers)

# Job Board Posting

Date Printed: 2024/05/02

## Food Service Supervisor

<b>Job ID</b>	<b>38FEFA783E100</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=38FEFA783E100">http://NewCanadianWorker.ca/viewjob?jobname=38FEFA783E100</a>	
<b>Company</b>	Kokanee Food Services Inc	
<b>Location</b>	Fernie, British Columbia	
<b>Date Posted</b>	From: 2019-12-11	To: 2020-06-08
<b>Job</b>	Type: Full-time	Category: Food Services
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or [www.mcdonalds.ca/careers](http://www.mcdonalds.ca/careers)

# Job Board Posting

**NoExperienceNeeded.ca**  
your place for a first step or a fresh start

Date Printed: 2024/05/02

## Food Service Supervisor

<b>Job ID</b>	<b>EB76DB6E98F6E</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=EB76DB6E98F6E">http://NoExperienceNeeded.ca/viewjob?jobname=EB76DB6E98F6E</a>	
<b>Company</b>	Kokanee Food Services Inc	
<b>Location</b>	Fernie, British Columbia	
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