



# 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: 2024/04/27

## Food Service Supervisor

<b>Job ID</b>	<b>AD-98-67-1F-D9-00</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=AD-98-67-1F-D9-00">https://careers.indigenous.link/viewjob?jobname=AD-98-67-1F-D9-00</a>	
<b>Company</b>	Gerbenco Holdings Ltd. Db a McDonald's Restaurant	
<b>Location</b>	Fort McMurray , Alberta	
<b>Date Posted</b>	From: 2019-08-01	To: 2020-01-28
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$15.50 Per Hour	
<b>Languages</b>	Speak English, Read English, Write English	

### Description

Gerbenco Holdings Ltd. db a McDonald's® Restaurant in Fort McMurray Alberta is currently hiring 13 permanent full time Food Service Supervisors for all its restaurant locations.

McDonald's® is an Equal Opportunity Employer. We are committed to a diverse workforce and a respectful work environment. We value diversity of expertise, talent and opinion to encourage an innovative and productive work environment. We encourage applications from all qualified individuals, including visible minorities, people of Aboriginal descent, Youth and New immigrants to Canada.

Terms: Position is full-time with 24/7 availability, 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.

Locations of employment

1. 450 Gregoire Dr. Fort McMurray, AB, T9H 3R2
2. 96 Signal Road, Fort McMurray, AB, T9H 5G4
3. #105 & 112 Riverstone Ridge, Fort McMurray, AB, T9K 1S6
4. 9608 Franklin Avenue, Fort McMurray, AB, T9H 2J9
5. #2 Hospital Street, Fort McMurray, AB, T9H 5E

### Experience

One 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

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

Quick Service Restaurant.: 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.

### Other

Customer Service Oriented.

### How to Apply

In Person or by Mail at any of these McDonald's® Restaurant (location of employment)

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Email: [apply.mcd.fortmac@gmail.com](mailto:apply.mcd.fortmac@gmail.com)

Apply Online: <https://www.mcdonalds.com/ca/en-ca/careers.html>

Phone: 780-791-0559

Fax: 780-791-1852

# Job Board Posting

Date Printed: 2024/04/27

## Food Service Supervisor

<b>Job ID</b>	<b>39AFC2FDA80E9</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=39AFC2FDA80E9">http://NewCanadianWorker.ca/viewjob?jobname=39AFC2FDA80E9</a>	
<b>Company</b>	Gerbenco Holdings Ltd. Dba McDonald's Restaurant	
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<b>Job</b>	Type: Full-time	Category: Food Services
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Phone: 780-791-0559

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# Job Board Posting

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

Date Printed: 2024/04/27

## Food Service Supervisor

<b>Job ID</b>	<b>9FA48BDE84E9F</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=9FA48BDE84E9F">http://NoExperienceNeeded.ca/viewjob?jobname=9FA48BDE84E9F</a>	
<b>Company</b>	Gerbenco Holdings Ltd. Db a McDonald's Restaurant	
<b>Location</b>	Fort McMurray , Alberta	
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