

Employer: McDonald's (Ripple Effect Foods Inc.)

Position: Food Service Supervisor (TEER 62020)

Number of candidates sought: 5

This group of employees is responsible for performing some or all the following duties:

Estimate, order, and manage inventories of ingredients, food products, and supplies to ensure continuous availability, reduce waste, and comply with company standards.

Supervise, coach, and motivate staff during shifts; ensure proper task distribution; and intervene promptly in case of operational or interpersonal issues.

Plan schedules and manage work shifts, considering operational needs, employee availability, and peak business periods.

Ensure compliance with food safety, sanitation, and quality standards, in accordance with McDonald's policies and applicable regulations.

Train and support employees, oversee the onboarding of new team members, and manage the training system to maintain a high level of performance.

Ensure high-quality customer service, support the team on the floor, and always ensure customer satisfaction.

Contribute to achieving restaurant objectives, particularly in terms of productivity, quality, safety, and workplace climate.

Possibility of working at different nearby locations to replace employees on summer vacation, leave, or absences, including students, etc.

Experience: 1 - 2 years of experience in food preparation or food service

Education requirement: None

Language requirement: English

Starting date: As soon as possible

Hourly wage: \$ 17.20– \$20.00 per hour, depending on experience

Paid vacations: 4%

Number of hours per week: Seasonal, full-time

Availability: Day, evening, and weekend shifts according to restaurant needs

Job Location: 4712 COUNTY RD. 90, Thornton, ON, L9X0R8, Canada

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