





# **Food Service Supervisor**

# **Description**

McDonald's Restaurant (Golden Hospitality Inc.) is opening a new location soon on Saskatchewan Avenue in Portage La Prairie, Manitoba. To support this exciting launch and meet the growing demand, we are seeking Food Counter Attendants to join our team. Immediate openings are available for enthusiastic, team-oriented individuals.

**Job Title: Food Service Supervisor** 

NOC: 62020

Vacancies: 8

Wage: \$16-18 per hour

**Location(s) of work:** 211 Saskatchewan Avenue West, Portage La Prairie, Manitoba,

R1N 0P6 (opening soon)

Language of work: English

**Terms of Employment:** Full-time;

permanent position; working hours: 35-40

hours per week

**Education:** Secondary (high) school

graduation certificate

**Experience:** 1 year to less than 2 years

Shifts:

# **Closing Date**

June 30, 2026

# **Categories**

Services

# **Employer**

McDonald's Restaurant (Golden Hospitality Inc.)

#### Location

Rural

#### Address

211 Saskatchewan Avenue West Portage La Prairie, R1N 0P6

# **Job Type**

Full-time

#### **Education Level**

High School

# Wage

\$16.00 - \$18.00

- Day/Evening/Night shifts
- Early morning/Morning/Overtime
- Monday to Friday/Weekends

#### Work set environment:

- Noisy
- Hot

#### **Work setting:**

- Food service establishment
- On-site customer service
- Fast food outlet or concession
- Willing to relocate
- Restaurant

# Work Conditions and Physical Capabilities

- Fast-paced environment
- Work under pressure
- Combination of sitting, standing, walking
- Standing for extended periods
- Physically demanding
- Attention to detail

# **Supervision:**

- 3-4 people
- Kitchen and food service helpers

# Personal suitability:

- Client focus;
- Efficient interpersonal skills
- Flexibility
- Team player

# **Duties**

# **Duties and Responsibilities:**

- 1. Supervise and co-ordinate activities of staff who prepare and portion food
- 2. Train staff in job duties, sanitation and safety procedures

#### **Email**

Tejus.thomas@post.mcdonalds.ca

- 3. Estimate and order ingredients and supplies
- 4. Ensure food service and quality control
- 5. Address customers' complaints or concerns
- 6. Maintain records of stock, repairs, sales and wastage
- 7. Prepare and submit reports

# Qualification

**Education:** Secondary (high) school

graduation certificate

**Experience:** 1 year to less than 2 years

## **Supervision:**

• 3-4 people

Kitchen and food service helpers

### Personal suitability:

Client focus;

- Efficient interpersonal skills
- Flexibility
- Team player