Assistant Manager, Fast Food

McDonalds A&C Restaurants Inc.

Job ID
10345

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LOCATION	DATE POSTED	EXPIRY DATE
1955 Prince of Wales Drive, Regina, SK| Saskatchewan	04-08-2026	31-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 24.74	2 years to less than 3 years	College, CEGEP or other non-university or diploma from a program of 1 year to 2 years

Job Details

Applicant may send their updated resume at alex.hermann@post.mcdonalds.ca
Youth ages 15 to 30 are encourage to apply

Overview
Location:1955 Prince of Wales Drive Regina, Saskatchewan
Languages: English
Education: College, CEGEP or other non-university certificate or diploma from a program of 1 year to 2 years
Experience: 2 years to less than 3 years
On site: Work must be completed at the physical location. There is no option to work remotely.
Work setting: Food service establishment/Restaurant

Supervision: More than 20 people, Staff in various areas of responsibility, Food service counter attendants and food preparers

Computer and technology knowledge:
-MS Excel, MS Office, MS Outlook, MS PowerPoint, MS Word, Point of sale system, Spreadsheet, Additional information

Work Conditions and Physical Capabilities:
-Fast-paced environment, Work under pressure, Tight deadlines, Repetitive tasks, Physically demanding, Attention to detail, Combination of sitting, standing, walking, Standing for extended periods, Large workload, Bending, crouching, kneeling.

Personal Suitability:
Accurate, Client focus, Dependability, Efficient interpersonal skills, Excellent oral communication, Excellent written communication, Flexibility, Organized, Reliability, Team player, Ability to multitask, Initiative

Job Description

Tasks:

Analyze budget to boost and maintain the restaurant’s profits

Develop budget to determine cost of food, ingredients, alcohol, kitchen and cleaning supplies

Evaluate daily operations

Modify food preparation methods and menu prices according to the restaurant budget

Monitor revenues to determine labour cost

Monitor staff performance

Plan and organize daily operations

Set staff work schedules

Supervise staff

Train staff

Determine type of services to be offered and implement operational procedures Balance cash and complete balance sheets, cash reports and related forms Conduct performance reviews

Cost products and services

Organize and maintain inventory

Ensure health and safety regulations are followed

Negotiate arrangements with suppliers for food and other supplies

Participate in marketing plans and implementation

Leading/instructing individuals

Address customers' complaints or concerns

Provide customer service

Establish methods to meet work schedules

Train staff in job duties, sanitation and safety procedures

Ensure that food and service meet quality control standards

Establish work schedules

Hire food service staff

Supervise and co-ordinate activities of staff who prepare and portion food Prepare and submit reports

Maintain records of stock, repairs, sales and wastage

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