



Eat. Energize. That's the Freshii motto. We're excited to have you join our mission as a **Shift Leader**, so we can continue to make healthy food convenient and affordable for all citizens. Together, let's revolutionize how the world eats!

You will be the face of the Freshii brand on the front lines, energizing our guests every day. You'll establish, oversee and coordinate all the operational activities of your restaurant. Let's get into a few more specifics:

- Create an environment where guests are happy. Motivate your team to spread energy, be passionate about our menu items and work efficiently.
- Lead and collaborate on team brainstorms to improve guest experience, operational efficiency and raise awareness in the community through events.
- Effectively communicate and delegate initiatives, training, and responsibilities to your team.
- Manage and optimize team member scheduling.
- Maintain optimal food cost ratios through portion, purchasing, inventory and waste controls.
- Analyze, track and submit key financial/operational results on a daily/weekly/monthly basis, as well as all other administrative reports.
- Maintain all restaurant operation policies and procedures, safety protocols as well as governmental regulations.

But enough about what you can do for us. Let's talk about what we can do for *you*. At Freshii, your growth and development is our priority. With training programs and ongoing communication with our HQ People team, we're here to help you reach that next level- if you put in the energy and embody the Freshii brand, we promise it'll pay off!

How do you embody the Freshii brand? It's about living & breathing our 5 People Values. You'll see these in the back of your store, but they are also on the walls of our HQ office. They apply to every member of the Freshii family!

- Live Without Regret:** We are true to our word. We do what we say we will do when we say we will do it. We live with integrity.
- Try New Things:** We take risks. We innovate. We seek new experiences. We are always learning.
- Are Good to One Another:** We are considerate of our guests. Our teammates. Our environment. Ourselves.
- Driven to Be Better:** We are always pushing ourselves to the next level. We strive for more. We are stretching what's possible.
- Live Energized Lives:** We are energized by the things we do, see, and eat every day. We are fuelled by Freshii.

Here's a peek into what 2016 looked like at Freshii. We can't wait for what's to come in 2017, especially with people like you joining our mission every day.

<https://vimeo.com/user10630807/review/205942748/9ae2a3d5b3>

Now let's talk about a few requirements.

- 2-3 years of retail or quick-service restaurant experience in a fast-paced environment.
- Strong leadership skills.
- Ability to communicate clearly and concisely, both orally and in writing.

Job Type: Full \*Must be able to work days, evenings and weekends.

**Please forward covering letter and resume by Friday, December 08, 2017** to the MMF Metis Employment & Training Department, 300-150 Henry Ave., Winnipeg, Manitoba R3B 0J7, email to: [andrew.boryskavich@mmf.mb.ca](mailto:andrew.boryskavich@mmf.mb.ca) or fax to (204) 947-3251.