

Food Service Manager

Breezy Beans Ltd.

Job ID

37147

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LOCATION	DATE POSTED	EXPIRY DATE	
4809 51 Avenue, Chetwynd, BC British Columbia	27-05-2025	18-11-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$27.69 / Hour	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Food Service Manager

Breezy Beans Ltd. o/a Tim Hortons

Location: 4809 51 Avenue, Chetwynd, British Columbia, V0C 1J0

Vacancy: 1

Salary: \$27.69 / Hour

Employment groups: Students, Youth, Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous peoples , Newcomers to Canada, Seniors

The employer has indicated an interest in hiring employees from these groups. If you are a member of these groups you are encouraged to indicate it in your application.

Terms of employment: Permanent, Full time, Part-Time, Day, Evening, Night, Weekend, Shift, Morning, Early Morning

Benefits: Medical, Dental, Life Insurance

Start date: As soon as possible

Languages: English

Education: Secondary (high) school graduation certificate

Experience: 3 year to less than 5 years

How to Apply:

In Person: 4809 51 Avenue, Chetwynd, British Columbia, V0C 1J0

By email: chetwyndtims@hotmail.ca

By phone: (250) 219 8423

All interested applicants who can legally work in Canada are encouraged to apply. If you are not currently authorized to work in Canada, the employer will not consider your job application.

Job Description

Ability to Supervise: 16-20 people

Work Conditions and Physical Capabilities: Fast-paced environment, Work under pressure, Tight deadlines, Repetitive tasks, Attention to Detail, Combination of sitting, standing, walking, Standing for extended periods

Personal Suitability: Accurate, Flexibility, Excellent oral communication, Reliability, Organized, Dependability, Excellent written communication, Effective interpersonal skills, Client focus, Team player

Additional Skills: Conduct performance reviews, Balance cash and complete balance sheets, cash reports, and related forms, Cost products and services, Organize and maintain inventory

Specific Skills: Plan, organize, direct, control, and evaluate daily operations, Determine type of services to be offered and implement operational procedures, Monitor revenues and modify procedures and prices, Ensure health and safety regulations are followed, Negotiate arrangements with suppliers for food and other supplies, Set staff work schedules and monitor staff performance, Address customers' complaints or concerns, Provide customer service, Recruit, train, and supervise staff