

## Food Service Supervisor

Tim Hortons Maple Ridge

Job ID

**37578**

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/37578>

| LOCATION                                                              | DATE POSTED       | EXPIRY DATE                 |                                   |
|-----------------------------------------------------------------------|-------------------|-----------------------------|-----------------------------------|
| Unit 100 - 20201, Lougheed Highway, Maple Ridge, BC  British Columbia | 11-07-2025        | 02-01-2027                  |                                   |
| TYPE OF JOB                                                           | SALARY            | MIN. EXPERIENCE             | MIN. EDUCATION                    |
| Full Time                                                             | CAD \$20.45/ Hour | 1 year to less than 2 years | No degree, certificate or diploma |

### Job Details

Food Service Supervisor

T.H. Restaurant Services Ltd . o/a Tim Hortons

Location:

Unit 100 - 20201, Lougheed Highway, Maple Ridge, BC V2X 2P6 Vacancies: 10

Salary: \$20.45/ Hour

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

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

Benefits: Dental insurance & Extended medical insurance

Start date: As soon as possible

Languages: English

Education: No degree, certificate or diploma

Experience: 1 year to less than 2 years

How to apply

In person: at the above store location

By email: [admin@thbake.com](mailto:admin@thbake.com)

By phone: 778-808-9771

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: 5-10 people

Work Conditions and Physical Capabilities: Fast-paced environment; Work under pressure; Tight Deadlines; Combination of sitting, standing, walking; Standing for extended periods; Bending, crouching, kneeling; Walking; Physically Demanding

Personal Suitability: Effective interpersonal skills; Team player; Excellent oral communication; Flexibility; Client focus

Additional Skills: Establish methods to meet work schedules; Train staff in job duties, sanitation and safety procedures;

Address customers' complaints or concerns

Specific Skills: Supervise and co-ordinate activities of staff who prepare and portion food; Ensure food service and quality control; Maintain records of stock, repairs, sales and wastage; Prepare and submit reports

Work Setting: Food service establishment; Coffee shop; Fast food outlet or concession; Restaurant

Workers Supervised: Food service counter attendants and food preparers