

Food Service Supervisor

Victoria Tim Hortons

Job ID

37610

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LOCATION	DATE POSTED	EXPIRY DATE	
Suite #3 - 2680 Blanshard Street, Victoria, BC British Columbia	15-07-2025	06-01-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$20.15/hour	1 year to less than 2 years	No degree, certificate or diploma

Job Details

Food Service Supervisor

TAYHAY ENTERPRISES LTD . o/a Tim Hortons

Locations:

- 1. Suite #3 - 2680 Blanshard Street, Victoria, British Columbia V8T 5E1 – 12 Vacancies
- 2. Suite #100 - 2950 Douglas Street, Victoria, British Columbia V8T 4N4 – 12 Vacancies

Salary: \$20.15/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: Medical, Dental, Disability 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 locations

By email: victoriatimhortons@gmail.com

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; Fast food outlet or concession; Restaurant

Workers Supervised: Food service counter attendants and food preparers