Food Service Manager

Tim Hortons

Job ID
37743

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LOCATION	DATE POSTED	EXPIRY DATE
2628 Beverly Street, Duncan, BC| British Columbia	30-07-2025	21-01-2027

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

Adams 22 Holdings Ltd. o/a Tim Hortons

Locations:
1. 2628 Beverly Street, Duncan, British Columbia V9L 5C7 2 Vacancies
2. 166 Trunk Road, Duncan, British Columbia V9L 2P2 2 Vacancies

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
Terms of employment: Permanent, Full time, Part-Time, Day, Evening, Night, Weekend, Shift, Morning, Early Morning
Benefits: Dental plan & Health care plan
Start date: As soon as possible
Languages: English
Education: Secondary (high) school graduation certificate
Experience: 3 years to less than 5 years

How to apply
In Person: At the above locations
By email: cvtims@shaw.ca
By phone: 250.597.1522

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

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; Negotiate arrangements with suppliers for food and other supplies; Set staff work schedules and monitor staff performance; Recruit, train and supervise staff; Address customers’ complaints or concerns; Provide customer service

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