

Food Service Supervisor

Tim Hortons

Job ID
37746

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/37746>

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 \$20.15/hour	1 year to less than 2 years	No degree, certificate or diploma

Job Details

Food Service Supervisor

Adams 22 Holdings Ltd. o/a Tim Hortons

Locations:

- 1. 2628 Beverly Street, Duncan, British Columbia V9L 5C7 8 Vacancies
- 2. 166 Trunk Road, Duncan, British Columbia V9L 2P2 8 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

Benefits: Dental plan & Health care plan

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: 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: 5-10 people

Work Conditions and Physical Capabilities: Fast-paced environment; Work under pressure; Physically demanding; Standing for extended periods; Walking; Bending, crouching, kneeling

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

Additional Skills: Address customers' complaints or concerns; Train staff in job duties, sanitation and safety procedures;

Prepare budget and cost estimates; Establish methods to meet work schedules; Hire food service staff

Specific Skills: Supervise and co-ordinate activities of staff who prepare and portion food; Prepare and submit reports;

Maintain records of stock, repairs, sales and wastage; Establish work schedules; Estimate and order ingredients and supplies; Ensure food service and quality control

Work Setting: Food service establishment; Coffee shop

Workers Supervised: Food service counter attendants and food preparers