Food Service Supervisor

Macland Restaurants Ltd.

Job ID
37769

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LOCATION	DATE POSTED	EXPIRY DATE
1308-Alaska Ave, Dawson Creek, BC| British Columbia	31-07-2025	22-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $19.25 / Hour	1 year to less than 2 years	No degree, certificate or diploma

Job Details

Food Service Supervisor

Macland Restaurants Ltd. o/a Tim Hortons

Locations:
1308-Alaska Ave, Dawson Creek, BC V1G 1Z3 – 5 Vacancies
11608-8th St., Dawson Creek, BC, V1G 4R7 – 5 Vacancies

Salary: $19.25 / 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, Life 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:
By email : dawsoncreektims@gmail.com
By phone: 250-219-8423
In person: At any locations listed above

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: 11-15 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

Work Site Environment: Noisy, Odours, Hot

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

Additional Skills: Establish methods to meet work schedules, Train staff in job duties, sanitation and safety procedures, Hire food service staff, Prepare budget and cost estimates, Address customers' complaints or concerns

Specific Skills: Supervise and co-ordinate activities of staff who prepare and portion food, Estimate and order ingredients and supplies, Ensure food service and quality control, Maintain records of stock, repairs, sales and wastage, Prepare and submit reports, Supervise and check assembly of trays, Establish work schedules

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

Workers Supervised: Food service counter attendants and food preparers

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