

Food Counter Attendant

Sandra Mackay

Job ID

37806

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LOCATION	DATE POSTED	EXPIRY DATE	
100-1500 Main Street SW, Slave Lake, AB Alberta	05-08-2025	27-01-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$15.50 / Hour	Will train	No degree, certificate or diploma

Job Details

Food Counter Attendant

1192661 AB Ltd.o/a Tim Hortons

Location:

100-1500 Main Street SW Slave Lake, Alberta T0G 2A4 – 4 Vacancies

Salary: \$15.50 / 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

Start date: As soon as possible

Languages: English

Education: No degree, certificate or diploma

Experience: Will train

How to Apply:

In Person: At the above location

By email: hr.slavelaketims@gmail.com

By phone: 780-849-3395

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

Work Conditions and Physical Capabilities: Physically demanding, Handling heavy loads, Standing for extended periods, Work under pressure, Repetitive tasks, Fast-paced environment

Personal Suitability: Team player, Reliability, Effective interpersonal skills, Client focus

Counter Attendant and Food Preparer Skills: Portion and wrap foods, Keep records of the quantities of food used, Prepare, heat and finish simple food items, Take customers' orders, Use manual and electrical appliances to clean, peel, slice and trim foodstuffs, Package take-out food, Serve customers at counters or buffet tables, Stock refrigerators and salad bars

Equipment and Machinery Experience: Grill, Conventional oven, Electronic cash register, Food dispensers, Deep fryer

Dishwashing Skills: Place dishes in storage area, Operate dishwashers to wash dishes, glassware and flatware, Scour pots and pans, Sanitize and wash dishes and other items by hand, Clean and sanitize items such as dishwasher mats, carts and waste disposal units

Kitchen Helpers Skills: Wash, peel and cut vegetables and fruit, Receive, unpack and store supplies in refrigerators, freezers, cupboards and other storage areas, Remove kitchen garbage and trash, Sweep, mop, wash and polish floors, Sharpen kitchen knives, Clean and sanitize kitchen including work surfaces, cupboards, storage areas, appliances and equipment, Handle and store cleaning products

Weight Handling: Up to 23 kg (50 lbs.)

Food Service Helpers Specific Skills: Load buspans and trays, Bring clean dishes, flatware and other items to serving areas and set tables, Carrying and replace linen, Replenish condiments and other supplies at tables and serving areas, Clear and clean tables, trays and chairs