Food Service Supervisor

Double B Holdings Ltd. o/a Tim Hortons

Job ID
38746

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LOCATION	DATE POSTED	EXPIRY DATE
612 East Central Street, Prince George, BC| British Columbia	06-01-2026	02-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $22.00/ Hour	1 year to less than 2 years	No degree, certificate or diploma

Job Details

Food Service Supervisor

Double B Holdings Ltd. o/a Tims Hortons

Locations:
1. 612 East Central Street, Prince George, BC V2M 3B7 - 8 Vacancies
2. 4114 15th Avenue, Prince George, BC V2M 1V8 - 8 Vacancies
3. 3300 Massey Drive, Prince George, BC V2N 4C1 - 8 Vacancies

Salary: $22.00/ 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 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: 612 East Central Street, Prince George, BC V2M 3B7
By email: timhortons100252@timzone.com
By phone: 250-562-1672

In Person: 4114 15th Avenue, Prince George, BC V2M 1V8
By email: timhortons102123@timzone.com
By phone: 250-614-4335

In Person: 3300 Massey Drive, Prince George, BC V2N 4C1
By email: timhortons102443@timzone.com
By phone: 250-563-7145

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; Coffee shop; Fast food outlet or concession; Restaurant
Workers Supervised: Food service counter attendants and food preparers

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