

Food Service Supervisor

0957016 BC Ltd. o/a Tim Hortons 425

Job ID

38910

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LOCATION	DATE POSTED	EXPIRY DATE	
2599 Cliffe Avenue, Courtenay, BC British Columbia	21-01-2026	17-01-2027	
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

0957016 BC Ltd. o/a Tim Hortons

Location: 2599 Cliffe Avenue, Courtenay BC, V9N2L5

Vacancies: 3

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, Early Morning

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:

Contact: Kris Toijonen

By Email: courtenaytims@gmail.com

By Phone: 250-338-6728

In Person: 2599 Cliffe Avenue, Courtenay BC, V9N2L5

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; 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;

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