Food Counter Attendant

Cody Gosling

Job ID
39126

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LOCATION	DATE POSTED	EXPIRY DATE
496 Hwy 93/95, Invermere, BC| British Columbia	13-02-2026	09-02-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $18.25 / Hour	Will train	No degree, certificate or diploma

Job Details

Food Counter Attendant

1342760 BC LTD o/a Tim Hortons

Location: 496 Hwy 93/95 Invermere, British Columbia, Canada V0A 1K2

Salary: $18.25 / Hour

Vacancies: 10 Vacancies

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
Start date: As soon as possible
Languages: English
Education: No degree, certificate or diploma
Experience: Will train

How to Apply:
In Person: 496 Hwy 93/95 Invermere, British Columbia, Canada V0A 1K2
By email: albertmcalalang@gmail.com
By phone: 403-493-9845

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

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