Food Service Supervisor

MM Enterprises Inc

Job ID
39367

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LOCATION	DATE POSTED	EXPIRY DATE
2388 Ferry Avenue, Prince George, BC| British Columbia	11-03-2026	07-03-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $22.00 / 40 hours per week	No Experience	No degree, certificate or diploma

Job Details

Food Service Supervisor

MM Enterprises Inc o/a Tim Hortons

Location:
2388 Ferry Avenue, Prince George, BC V2N 0B1 /5 Vacancies

Salary: $22.00 / 40 hours per week

Employment groups: Students, Youth, Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous peoples, Newcomers to Canada, Seniors
The employer has indicated an interest in hiring employees from these groups. If you are a member of these groups you are encouraged to indicate it in your application.
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
In Person: At the above location
By email: timhortons103885@timzone.com

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, 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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