

Food Service Supervisor - Store#9711
426889 BC LTD

Job ID
39773

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LOCATION	DATE POSTED	EXPIRY DATE	
1863 Central Ave, Grand Forks, BC British Columbia	22-04-2026	19-10-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 20.15	1 year to less than 2 years	No degree, certificate or diploma

Job Details

Job Details

Job description:

426889 BC Ltd. o/a Tim Hortons

Food Service Supervisor: NOC 62020

Salary: \$20.15/Hourly

Job Type: Full-Time, Permanent, Part time, Shift, Weekend, Day, Night, Evening

Language: English

Start Date of Employment (Approx.): As soon as possible

Minimum Education: None

Positions Available: 8

NOC Group: Food Service Supervisors (62020)

This position involves the supervision of crew activities on shift to ensure high standards around people, product, cleanliness and exceptional customer service are fulfilled.

Qualifications

1-2 years of experience is required

Thorough knowledge of products and procedures

Strong communication and interpersonal skills

Ability to adhere to policies/procedures

Able to operate effectively in a fast paced environment

Job Duties

Supervise, coordinate and schedule the activities of staff who prepare, portion and serve food.

Participate in assisting to establish methods to meet work schedules, maintain records of stock, repairs, sales and wastage.

Train staff in job duties and sanitation and safety procedures.

Ensure that food and service meet quality control standards.

You may participate in the selection of food service staff and assist in the development of policies, procedures and budgets.

Maintain company and corporate adherence to standards, procedures, and programs, and as updated from time to time.

Assists in ensuring optimal employee coverage at all times and fills in as required for various areas during busy periods to maintain optimal customer service levels.

Benefits: Extended Medical/ Dental Benefits

How to Apply

Email: teamtims.southok@gmail.com

Job Type: Full-time

Work Location: In person

Job Description

Establish methods to meet work schedules

Supervise and co-ordinate activities of staff who prepare and portion food

Train staff in job duties, sanitation and safety procedures

Ensure that food and service meet quality control standards

Address customers' complaints or concerns

Maintain records of stock, repairs, sales and wastage

Prepare and submit reports

Supervision

11-15 people

