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	18-04-2027

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

Food service counter attendants and food preparers

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