

Food Service Manager

KMF Holdings Ltd. o/a Tim Hortons

Job ID

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LOCATION	DATE POSTED	EXPIRY DATE	
Suite401 - 5500 Sunshine Coast Highway, Sechelt, BC British Columbia	15-05-2026	11-11-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$27.69 / 40 hours per week	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Food Service Manager

KMF Holdings Ltd. o/a Tim Hortons

Location: Suite401 - 5500 Sunshine Coast Highway, Sechelt, BC V0N 3A0

Vacancy: 1

Salary: \$27.69 / 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

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: Secondary (high) school graduation certificate

Experience: 3 year to less than 5 years

Benefits: Dental Insurance, Extended Medical insurance

How to Apply:

In Person: At the above location

By email: reception.kfe@gmail.com

By phone: 604-886-2060

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: 16-20 people

Work Conditions and Physical Capabilities: Fast-paced environment, Work under pressure, Tight deadlines, Repetitive tasks, Attention to Detail, Combination of sitting, standing, walking, Standing for extended periods

Personal Suitability: Accurate, Flexibility, Excellent oral communication, Reliability, Organized, Dependability, Excellent written communication, Effective interpersonal skills, Client focus, Team player

Additional Skills: Conduct performance reviews, Balance cash and complete balance sheets, cash reports, and related forms, Cost products and services, Organize and maintain inventory

Specific Skills: Plan, organize, direct, control, and evaluate daily operations, Determine type of services to be offered and implement operational procedures, Monitor revenues and modify procedures and prices, Ensure health and safety regulations are followed, Negotiate arrangements with suppliers for food and other supplies, Set staff work schedules and monitor staff performance, Address customers' complaints or concerns, Provide customer service, Recruit, train, and supervise staff

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