

Food Service Supervisor

Breezy Beans Ltd.

Job ID

40474

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LOCATION	DATE POSTED	EXPIRY DATE	
4809 51 Avenue, Chetwynd, BC British Columbia	29-06-2026	26-12-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$21.00 / Hour	1 year to less than 2 years	No degree, certificate or diploma

Job Details

Food Service Supervisor

Breezy Beans Ltd. o/a Tim Hortons

Location: 4809 51 Avenue, Chetwynd, British Columbia, V0C 1J0

Salary: \$21.00 / Hour

Vacancies: 6 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, Life Insurance

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: 4809 51 Avenue, Chetwynd, British Columbia, V0C 1J0

By email: chetwyndtims@hotmail.ca

By phone: (250) 219 8423

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: 11 - 15 people

Work Conditions and Physical Capabilities: Fast-paced environment; Work under pressure; Physically Demanding; Tight Deadlines; Combination of sitting, standing, walking; Standing for extended periods; Bending, crouching, kneeling; Walking.

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;

Hire food service staff; Prepare budget and cost estimates; Address customers' complaints or concerns.

Specific Skills: Supervise and co-ordinate activities of staff who prepare and portion food; Estimate and order ingredients and supplies; 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

Work Site Environment: Noisy; Odours; Hot