Food Service Supervisor

Gurtek Shoker

Job ID
41591

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LOCATION	DATE POSTED	EXPIRY DATE
11951 240th Street, Maple Ridge, Maple Ridge, BC| British Columbia	10-11-2026	09-05-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $20.45 / Hour	1 year to less than 2 years	No degree, certificate or diploma

Job Details

Food Service Supervisor

Maplebridge 240 Enterprises Inc. o/a Tim Hortons

Location:
11951 240th Street, Maple Ridge, BC V4R 1M7 - 4 Vacancies

When applying, please specify which location you are interested in working at. We are hiring for all of our locations individually.

Salary: $20.45 / Hour

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: gshoker@sandhurstgroup.ca
By phone: 6042786721 ext3

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; Combination of sitting, standing, walking; Tight Deadlines; Standing for extended periods; Bending, crouching, kneeling; Physically demanding; 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; 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

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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