Food Service Supervisor

0957016 BC Ltd. o/a Tim Hortons 1682

Job ID
41658

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LOCATION	DATE POSTED	EXPIRY DATE
Unit 200 – 727 Anderton Road, Comox, BC| British Columbia	18-11-2026	17-05-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $20.15 / Hour	1 year to less than 2 years	No degree, certificate or diploma

Job Details

Food Service Supervisor

0957016 BC Ltd. o/a Tim Hortons

Location: Unit 200 – 727 Anderton Road, Comox, British Columbia, V9M 4A9

Vacancies: 6

Salary: $20.15 / Hour

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: No degree, certificate or diploma
Experience: 1 year to less than 2 years

How to Apply:
Contact: Kris Toijonen
By Email: comoxtims@gmail.com
By Phone: 250-339-3926 from 5:00am to 11:00pm

In Person: Unit 200 – 727 Anderton Road, Comox, British Columbia, V9M 4A9 from 5:00am to 11:00pm

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

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