Food Service Supervisor

Arbutus West Enterprises Ltd.

Job ID
41732

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LOCATION	DATE POSTED	EXPIRY DATE
1812 Bowen Rd, Nanaimo, BC| British Columbia	27-11-2026	26-05-2027

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

Arbutus West Enterprises LTD o/a Tim Hortons

Locations:
1- 1812 Bowen Rd, Nanaimo, BC V9S 5W4 – 4 Vacancies
2- #100-50 Tenth St. Nanaimo, BC V9R 6L1 – 4 Vacancies
3- 1115 First Ave, Ladysmith, BC V9G 1A4 – 4 Vacancies
4- 101-2320 Northfield Rd. Nanaimo, BC V9S 3C2 – 4 Vacancies

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
Benefits: Dental Insurance & Extended Medical 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: At the above locations
By email: milnecruztfw@gmail.com
By phone: 250-667-1271

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: 5-10 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; Walking; 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; 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

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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