Food Service Supervisor

Job ID
50314

Nicole MacMillan

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LOCATION	DATE POSTED	EXPIRY DATE
7710 Prairie Valley Road, Summerland, BC | British Columbia	29-05-2026	25-11-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $18.27 / Hour	1 year to less than 2 years	No degree, certificate or diploma

Job Details

Food Service Supervisor

426889 BC Ltd. o/a Tim Hortons

Location:

7710 Prairie Valley Road Summerland, BC V0H 1Z4 - 10 Vacancies

When applying, please specify which location you are interested in working at. We are hiring for all of our locations individually.
Salary: $18.27 / 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
Benefits: Medical, Dental (For Full Time Employee Only)
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:
By email: teamtims.southok@gmail.com
By phone: (778) 476-5990 from 9:00am to 7:00pm
In person: At the above locations from 9:00am to 7:00pm

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; 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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