Food Service Supervisor

Epic Food Services Inc. o/a Tim Hortons

Job ID
51696

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LOCATION	DATE POSTED	EXPIRY DATE
1108 Trans Canada Hwy, Cache Creek, BC | British Columbia	16-10-2026	14-04-2027

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
Epic Food Services Inc. o/a Tim Hortons
Location:
1108 Trans Canada Hwy, Cache Creek, British Columbia V0K1H0 - 6 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
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 and Dental 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 location
Email: epicfoodservices@gmail.com

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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