

## **Food Service Supervisor**

**Posted by Tim Hortons** 

Posting Date: 14-Mar-2025

Closing Date: 10-Sep-2025

**Location**: Bathurst

Salary: \$16.25 Per Hour

## **Job Requirements**

• Education: Completion of secondary education

Language: English or FrenchYears of Experience: 1 year

• Vacancy: 4

Job Type: Full TimeJob ID: DISJ3081618

## **Job Description:**

Job Title: Food Service Supervisor:(NOC: 62020)

Employer: Tim Hortons Bathurst
Location: 749 Rue Principale Beresford, NB E8K 2G1
Vacancy: 4
Wage: 16.25/hr for 40 hrs per week
Employment groups to include: persons with disabilities, indigenous, newcomers to Canada, student, and vulnerable youth
Terms of employment: Term or contract-
Start Date: as soon as possible
Job Requirements:
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Languages
• English or French
Education
Minimum education: Secondary education
Education related to Hospitality and Food Services is an asset
- Education related to mospitality and rood services is an asset
Experience
•eeeeee At least 1 -2 years of working as a food service supervisor or related field
Duties:
•∈∈∈∈∈∈ Ordering, Stocking and refilling products at Tim Horton's.
<ul> <li>Supervise and co-ordinate activities of staff who prepare and portion food</li> </ul>
Prepare and submit reports
Maintain records of stock, repairs, sales and wastage

 Establish work schedules • Estimate and order ingredients and supplies • Ensure food service and quality control • ∈ ∈ ∈ ∈ ∈ € Maintains a solid knowledge of product and services available in unit. •∈∈∈∈∈∈ Reacts immediately to issues requiring attention during the shift • €€€€€€ Encourages an exciting and fun work environment while motivating team members to meet goals. • ∈ ∈ ∈ ∈ ∈ Reports to Manager and /or Assistant Manager on team member performance. • €€€€€€ Assists in ensuring optimal team member coverage at all times and works various positions during busy periods to maintain optimal service levels through demonstrated floor leadership. • ∈ ∈ ∈ ∈ ∈ Complies with and enforces all Tim Hortons operating standards. • €€€€€ Ensures all restaurant policies are followed during the shift (e.g. cash policies, meal and break policies, food safety policies). • ∈ ∈ ∈ ∈ ∈ Completes all required shift documentation and follows principles of sanitation and safety in handling food and equipment. • ∈ ∈ ∈ ∈ ∈ Plan staffing needs on daily and weekly basis • ∈ ∈ ∈ ∈ ∈ Recruit and Hire Staffs • ∈ ∈ ∈ ∈ ∈ Ability to supervise 5-10 people **Work Conditions** • ∈ ∈ ∈ ∈ ∈ Repetitive tasks, Attention to detail, Standing for extended periods of times. Personal Suitability •∈∈∈∈∈∈ Team player, reliable

Work Location Information:

How to Apply

 $\bullet \in \in \in \in \in E$  Email: timschaleur@gmail.com

To apply for this job vacancy, please send your resume along with a cover letter and a refrence letter from your previous employer to the following email: timschaleur@gmail.com

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