



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 French
- **Years of Experience:** 1 year
- **Vacancy:** 4
- **Job Type:** Full Time
- **Job id:** ABOJ4897839

Job Description:

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

Employer: Tim Hortons Bathurst

Location: 577 St. Peters Ave Bathurst, New Brunswick E2A 4P4

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:

Languages

- English or French

Education

- Minimum education: Secondary education
- Education related to Hospitality and Food Services is an asset

Experience

- 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.
- Supervise and co-ordinate activities of staff who prepare and portion food
- 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:

- Relocation costs covered by employer, willing to relocate

How to Apply

- Email: timschaleur@gmail.com

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

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