



## Food Service Supervisor

**Posted by:** Tim Hortons

**Posting date:** 14-Mar-2025      **Closing date:** 10-Sep-2025

**Education:** Completion of secondary education

**Language:** English or French

**Job location:** Bathurst

**Salary:** \$16.25 Per Hour

**Years of Experience:** 1 year

**Vacancy:** 4

**Job Type:** Full Time

**Job id:** CAJ6656015

Expired

### Job description:

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

**Employer:** Tim Hortons Bathurst

**Location:** 1420 Vanier Blvd Bathurst, New Brunswick E2A 7B7

**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](mailto: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](mailto:timschaleur@gmail.com)**

---

**Posted on [canadianjobportal.com](https://canadianjobportal.com)**