

## **Food Service Supervisor**

**Posted by**: Tim Hortons

Posting date: 17-Dec-2025 Closing date: 15-Jun-2026

Education: Minimum: Secondary (high) school graduation certificate

Language: English or French

Job location: Bathurst Salary: \$17 Per Hour

Years of Experience: 1 year

Vacancy: 2

Job Type: Full Time

Job id: CAJ6543068

### Job description:

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

**Employer: Tim Hortons Bathurst** 

Location: 575 Bridge St Bathurst NB E2A 1W7

Vacancy: 2

Wage: \$17/ 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 refrence letter from your previous employer to the following email: <a href="mailto:timschaleur@gmail.com">timschaleur@gmail.com</a>

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