Food Service Manager

Nick Chapman

Job ID
48080

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LOCATION	DATE POSTED	EXPIRY DATE
175 Westmount Dr North, Orillia, ON | Ontario	28-10-2025	21-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $27.47 / 44 Hours per week	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Food Service Manager

Chapman Family Holdings Inc o/a Tim Hortons

Location: 175 Westmount Dr North, Orillia, Ontario L3V 7T7

Salary: $27.47 / 44 Hours per week

Vacancies: 2 Vacancies

Employment groups: Students, Youth, Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous peoples, Newcomers to Canada, Seniors

Terms of employment: Permanent, Full time, Part-Time, Day, Evening, Night, Weekend, Shift, Morning, Early Morning

Benefits: Medical, Dental Insurance

Start date: As soon as possible

Languages: English

Education: Secondary (high) school graduation certificate

Experience: 3 years to less than 5 years

How to apply
In Person: 175 Westmount Dr North, Orillia, Ontario L3V 7T7
By email: nick_chapman9@hotmail.com
By phone: 705-878-8467

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: 16-20 people

Work Conditions and Physical Capabilities: Fast-paced environment, Work under pressure, Tight deadlines, Repetitive tasks, Attention to detail, Combination of sitting, standing, walking, Standing for extended periods

Personal Suitability: Effective interpersonal skills, Client focus, Accurate, Team player, Flexibility, Reliability, Organized, Dependability, Excellent written communication, Excellent oral communication

Additional Skills: Conduct performance reviews, Balance cash and complete balance sheets, cash reports and related forms, Cost products and services, Organize and maintain inventory

Specific Skills: Plan, organize, direct, control and evaluate daily operations; Determine type of services to be offered and implement operational procedures; Monitor revenues and modify procedures and prices; Negotiate arrangements with suppliers for food and other supplies; Set staff work schedules and monitor staff performance; Recruit, train and supervise staff; Address customers’ complaints or concerns; Provide customer service

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