Food Service Manager

TAYHAY ENTERPRISES LTD . o/a Tim Hortons

Job ID
50206

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LOCATION	DATE POSTED	EXPIRY DATE
Suite #3 - 2680 Blanshard Street, Victoria, BC | British Columbia	20-05-2026	16-11-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $27.70 / 35 hours per week	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Food Service Manager

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Location: Suite #3 - 2680 Blanshard Street, Victoria, British Columbia V8T 5E1

Vacancy: 1

Salary: $27.70 / 35 hours per week

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
Start date: As soon as possible
Languages: English
Education: Secondary (high) school graduation certificate
Experience: 3 year to less than 5 years
Benefits: Disability Insurance, Dental Insurance, Extended Medical Insurance.

How to Apply:
In Person: At the above location
By email: victoriatimhortons@gmail.com

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

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, Ensure health and safety regulations are followed, Negotiate arrangements with suppliers for food and other supplies, Set staff work schedules and monitor staff performance, Address customers' complaints or concerns, Provide customer service, Recruit, train, and supervise staff

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