

Food Service Manager

Tim Hortons Maple Ridge

Job ID
51827

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LOCATION	DATE POSTED	EXPIRY DATE	
715 - 19800 Lougheed Hwy, Pitt Meadows, BC British Columbia	27-10-2026	25-04-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$38.40 hourly /40 hours per week	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Food Service Manager

McTavish Catering Ltd.. o/a Tim Hortons

Location: 715 - 19800 Lougheed Hwy, Pitt Meadows, British Columbia, V3Y 2W1

Salary: \$38.40 hourly /40 hours per week

Vacancy:1

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: Dental insurance & Extended medical 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: at the above store location

By email: admin@thbake.com

By phone: 778-808-9771

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