



Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067

Toll Free Fax: (877) 825-7564

L9 P23 R4074 HWY 596 - Box 109

Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/21

Food Service Supervisor (NOC 62020)

Job ID	76-A2-3C-E6-80-7C
Web Address	https://careers.indigenous.link/viewjob?jobname=76-A2-3C-E6-80-7C
Company	Cornish Inc. O/A Tim Hortons - Simcoe
Location	Simcoe, Ontario
Date Posted	From: 2024-05-17 To: 2024-11-13
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$17.50 / Hour For 30-40 Hours / Week
Languages	English

Description

Vacancies: 10

Benefits: Long term benefits

Benefits:

Medical benefits eligible after one-year 50/50 cost sharing

Terms of employment: Permanent, Full time, Day, Evening, Weekend

Job requirements

Work Conditions and Physical Capabilities

Fast-paced environment

Work setting

Staff accommodation available

Tasks

- Supervise the shifts by ensuring your team has all the tools they need to succeed
- Follow and achieve Tim Hortons standards and guidelines when preparing products for our guests as well as follow all operating guidelines for each piece of equipment
- Promote a respectful team environment and manage team members with open communication and understanding.
- Receive, manage inventory, ordering and audit to meet and exceed the Tim Hortons metrics
- Learn all position to cover and improve the work environment as needed
- Work different shift as needed
- Recruit, train, coach, evaluate and discipline a diverse team to achieve and maintain Tim Hortons high standards of operation
- Work with the team in a fast pace environment, greet guests and take customers' orders
- Count and audit float registers as needed
- Perform other job duties as required
- Establish methods to meet work schedules
- Supervise and co-ordinate activities of staff who prepare and portion food
- Train staff in job duties, sanitation and safety procedures
- Estimate and order ingredients and supplies
- Ensure food service and quality control
- Address customers' complaints or concerns
- Maintain records of stock, repairs, sales and wastage
- Prepare and submit reports
- Must have knowledge of the establishment's culinary genres
- Establish work schedules

Personal suitability

- Client focus

- Efficient interpersonal skills
- Excellent oral communication
- Flexibility
- Team player

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

Other

Business and Job location: 480 Norfolk St S Simcoe, ON N3Y 2X3

NB: Part timers are welcome and flexible hours are offered.

How to Apply

By email

ksaffouri00@timzone.com

By mail

480 Norfolk St S Simcoe, ON N3Y 2X3

Include this reference number in your application

2339773

Job Board Posting

Date Printed: 2024/07/21

Food Service Supervisor (NOC 62020)

Job ID	E03C47E780E24
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=E03C47E780E24
Company	Cornish Inc. O/A Tim Hortons - Simcoe
Location	Simcoe, Ontario
Date Posted	From: 2024-05-17 To: 2024-11-13
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$17.50 / Hour For 30-40 Hours / Week
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Job Board Posting

NoExperienceNeeded.ca
your place for a first step or a fresh start

Date Printed: 2024/07/21

Food Service Supervisor (NOC 62020)

Job ID	084B09E9CAA7B
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=084B09E9CAA7B
Company	Cornish Inc. O/A Tim Hortons - Simcoe
Location	Simcoe, Ontario
Date Posted	From: 2024-05-17 To: 2024-11-13
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
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Job Board Posting



APathForAll.com
Refugees & Asylum Seekers...

Date Printed: 2024/07/21

Food Service Supervisor (NOC 62020)

Job ID	C2E592951D
Web Address	https://apathforall.com/viewjob?jobname=C2E592951D
Company	Cornish Inc. O/A Tim Hortons - Simcoe
Location	Simcoe, Ontario
Date Posted	From: 2024-05-17 To: 2024-11-13
Job	Type: Full-time Category: Food Services
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