Food Counter Attendant

Tims Kamloops Coffee Shop Inc dba Tim Hortons

Job ID
9789

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LOCATION	DATE POSTED	EXPIRY DATE
910 Columbia St W, Kamloops, AB| Alberta	03-06-2026	30-11-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $18.25/hour	No Experience	No degree, certificate or diploma

Job Details

Job Opening: Food Counter Attendant
Tims Kamloops Coffee Shop Inc dba Tim Hortons – Kamloops, BC
Locations:
Store 229 - 910 Columbia St W, Kamloops, BC V2C 1L2 – 5 vacancies
Store 2980 - 1723 E Trans Canada Hwy, Kamloops, BC V2C 3Z6 – 5 vacancies
Store 120318 - #301 - 3200 Valleyview Dr, Kamloops BC V2C 4S2 – 5 vacancies
Wage: $18.25/hour, 35-40 hours per week.
We are offering year-round and seasonal positions.
We are looking for people available to work early morning shifts, night shifts, evenings, and holidays throughout the week.
Benefits:
Optional medical group benefits after 6 months
Additional bonuses:
1) Night Attendance bonus of $2/hour, this is discretionary upon completing required night chores i.e. cleaning etc. Provided after proper training period is over to be able to do night shift.
2) Laundry funds of $0.04/hour is paid out every paycheck to keep uniforms clean and hygienic
3) Discretionary Christmas bonus may be given out
Languages: English
Education: No degree, certificate or diploma
Experience: On-the-job training. Previous experience in food service is an asset.
Job Duties:
• Greet customers in a friendly and professional manner, take accurate food and beverage orders, and provide menu information as needed
• Prepare and serve a variety of hot and cold beverages, including coffee, tea, and specialty drinks, following standard recipes and procedures
• Assemble and package food items such as sandwiches, baked goods, soups, and other quick-service menu items
• Operate cash register and point-of-sale (POS) system to process orders, handle cash, debit, and credit transactions accurately
• Clean restaurant, i.e. restrooms, food surface areas, sweeping, mopping
• Restock ingredients, condiments, and supplies; monitor inventory levels and report shortages to supervisors
• Use kitchen equipment (e.g., coffee machines, toasters, ovens) safely and efficiently

• Ensure food quality, presentation, and portion control meet company standards
• Follow proper food handling, sanitation, and hygiene practices at all times
• Assist with opening and closing duties, including setting up workstations and cleaning equipment
• Work collaboratively with team members to ensure efficient service during busy periods.

How to Apply: In person or by email: timskamloopshr@gmail.com. Please indicate which location you would like to work at and that you are applying as FCA.

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