



At Rimrock Banff, we create more than luxury experiences, we create moments that move people. Guided by Wellness, Adventure, and Culture, our people live and work in one of the most inspiring places on earth, delivering hospitality with purpose and heart. Here, every day brings connection, growth, and unforgettable memories, on and off the clock.

Live boldly. Work with heart. Stay moved.

This role is about more than dishwashing, it's about protecting standards, ensuring precision, and delivering consistent, repeatable excellence behind the scenes. As a Steward, you are a Guardian of cleanliness, structure, and process. You work methodically, take pride in exact results, and understand that flawless sanitation is foundational to an exceptional guest experience.

What You'll Be Doing

Precision in Execution

- Ware-washing, storage, and sanitation of all dishes, glassware, flatware, pots, and pans using commercial dishwashers or by hand across multiple kitchens and banquet areas.
- Sort and store china, glass, and silverware in designated areas with accuracy and consistency.
- Clean, sanitize, and polish silver and banquet equipment to luxury presentation standards.
- Follow established cleaning schedules and task lists.
- Complete all opening and closing duties thoroughly and accurately.

Operational Discipline

- Maintain the cleanliness and sanitation of kitchens, restaurants, and banquet facilities daily.

- Clean and maintain kitchen floors, ovens, stovetops, walls, drains, and ceiling tiles.
- Ensure garbage and recycling removal is completed promptly and in accordance with hotel policy and Parks Canada regulations.
- Follow WHMIS guidelines and all safety standards when handling chemicals and equipment.
- Maintain organized storage areas and equipment readiness at all times.

Team & Service Support

- Support Culinary and Food & Beverage teams by ensuring equipment availability and readiness.
- Communicate clearly and professionally with colleagues to ensure operational flow.
- Uphold hotel health, safety, and environmental policies through disciplined adherence to procedure.
- Assist the Executive Chef and culinary leadership team as required.
- Perform other reasonable duties as assigned.

What You Bring

- Strong attention to detail and commitment to high-quality, repeatable results.
 - Ability to follow established procedures with consistency and discipline.
 - Clear, factual, and professional communication style.
 - Self-motivated with the ability to work independently at a steady pace.
-

Who You Are

You are serious, diligent, and reserved.

You value structure, clarity, and well-defined expectations. You prefer work that requires accuracy, repetition, and mastery of process. You are cautious with risk and make decisions based on established procedures rather than guesswork.

You take pride in doing things thoroughly, checking and double-checking your work to ensure nothing is left to chance. You appreciate professional environments where accountability matters and excellence is expected.

You are cooperative and supportive, contributing quietly but meaningfully to the success of the team. You understand that behind every exceptional dining experience is a steward who ensured everything was flawless before it reached the guest.

Protect the process. Deliver precision. Stay moved.

Physical Demands

- Ability to reach heights of 6 feet regularly to store equipment.
- Frequent lifting up to 50lbs.
- Continuous standing and walking for extended periods.
- Pushing and pulling heavy equipment (up to 200–500lbs with assistance).
- Ability to work in hot, humid, and fast-paced kitchen environments.

Visa Requirements: Must be legally authorized to work in Canada. The hotel is unable to assist candidates in obtaining Canadian work authorization.

Job Perks & Benefits:

- Comprehensive benefits package (Medical, Vision & Dental) including extended benefits like; Mental Health, Orthodontics, Fertility Drugs and Gender Affirmation for full time permanent status employees after 3 months.
- Defined Contribution Pension Plan with employer matching up to 5% of annual earnings for full time permanent status employees.
- Employee travel program with discounts on room rates as well as on food & beverage at Accor properties world-wide.
- Access to the Mountain Explorer Travel Program, exclusive room rates for colleagues, which includes 50% off all food & beverage when staying at Fairmont Resorts in Banff, Lake Louise, Jasper & Whistler.
- One complimentary buffet meal per shift in our staff cafeteria.
- Subsidized shared Staff Accommodation for full-time status (subject to availability).

At Rimrock Banff, we believe that diversity makes us stronger, and inclusion moves us forward.

Our team is made up of individuals from across the globe, each bringing their own culture, perspective, and story. In a place as naturally diverse as Banff National Park, it's only fitting that our workplace reflects the same richness.

Whether you're on shift or in staff housing, we want every person to feel seen, valued, and free to be fully themselves, regardless of race, culture, gender identity, religion, abilities, sexual orientation, or age.

Inclusion isn't a box we check, it's a value we live. And while we're proud of our progress, we know there's always more to learn, more ways to grow, and more voices to elevate.

Together, we build a workplace where belonging isn't just possible, it's expected.

Be you. Be bold. Stay moved.