



Position: Dishwasher
Employment Status: Full-Time Seasonal – Staff accommodation is available
Employment Period: October – May
Reports To: Chef De Partie and Sous Chef

Job Description:

To provide fast and effective cleaning of all kitchen utensils, dishware, glassware and pots. The dishwasher is also responsible for ensuring all kitchen areas are cleaned and sanitation levels are in accordance with health and safety policies and procedures.

Job Responsibilities:

- Ensure the cleanliness and sanitation of all cookware, flatware, small wares, glassware, and cutlery
- Organize and maintain cleanliness of dish room as well as inventory measures
- Flexibility with scheduled shifts
- Practice safe handling of all chemicals
- Monitor chemical levels and dish machine temperature to ensure sanitary wash cycle
- Ensure all OH&S practices and policies are being followed
- Report any OH&S issues to the Sous Chef

Job Requirements/Qualifications:

- Highly organized & detail oriented
- Self motivated, can work well in a team as well as independently
- Ability to work under pressure and in a humid environment
- Good physical condition is required as this position may entail standing for long periods of time and heavy lifting
- Complete other tasks as assigned
- A Police Background Check from your home country or province will be required upon commencement of employment

Work Schedule:

5 Days On / 2 Days Off – Business level dependent

Dress Code:

Kitchen uniform (jacket and pants) which will be provided

Employee to provide non-slip grease resistant footwear in accordance with appearance policy