

JOB DESCRIPTION

STEWARD

RESPONSIBILITIES:

- Work on the dish line washing dishes to ensure that all procedural, quality control and safety standards are met.
- Doing inventory on chemicals, china, glassware, silverware and dishware.
- Report all maintenance, damages and any issues with hotel to lead steward.
- Ensuring clearing stations are set up and ready for functions.
- Making sure that dish washing areas and stewarding office is always organized and clean.
- Communicating with Chefs to ensure they have everything they need for events.
- Must carry radios and answer calls at all times
- Planning and delegating task effectively to team members.
- Communicating with stewards, lead steward, main kitchen and banquets concerning events.
- Clean and sanitize all china, glassware, silverware, flatware, pots and pans in the hotel.
- Ensure restaurants and banquet kitchens have requisite amounts of the above to properly service the customers in a clean and ordered manner.
- Responsible for the proper sanitation and cleanliness of all kitchen and food prep areas, including cooking equipment, preparation areas and dishwashing areas.
- Regular attendance in conformance with hotel standards is essential.
- Assist the culinary team during any special request or priorities as requested by the Executive Chef or Sous Chefs. This may include preparation of food items.

PHYSICAL DEMANDS:

- Must be able to lift/carry up to 25kg on a regular and continuous basis.
- Must be able to push and pull carts and equipment weighing up to 100kg on a regular and continuous basis.
- Must be able to work in varying temperature environments ranging from -18 degrees Celsius to 40 degrees Celsius.
- Must be able to walk/stand for up to 4 hours in length.
- Subject may be exposed to elevated noise levels
- Requires manual dexterity to fulfill cleaning duties as well as to operate all necessary equipment.
- Must be able to exert well-paced ability to reach the other departments in a timely fashion.

QUALIFICATIONS:

- High school or equivalent education is preferred
- Ability to obtain and or maintain any provincial and federal licenses, certificates and permits.
- Food Safe Certified
- Hotel and restaurant experience and asset.
- Must be able to speak, read, write and understand English. A second language is an asset.
- Must have strong communication skills, both verbal and written.
- Must be able to work varying shifts.
- All employees must maintain a neat, clean and well-groomed appearance as per hotel standards.

APPLY: Email a current resume and a cover letter to Human Resources at resumes@wallcentre.com.