



FRIDAY HARBOUR™
All Seasons Resort

Job Title: Steward

Division: Resort Services

Department: Food and Beverage - Culinary

Responsible To: Culinary leadership team

Role Summary

The Steward will report to the culinary leadership team. This position is an essential part of the culinary brigade. The primary responsibility is to provide general support and bring superior cleanliness to the kitchen and surrounding area. This role must provide fast and effective cleaning of all kitchen utensils, dishware, glassware and pots, and to maintain the kitchen area ensuring cleanliness and tidiness. The Steward will be responsible for providing guests and employees with clean and sanitized utensils, dishes, glassware, pots, pans and equipment.

Responsibilities

- Ensure consistently clean and sanitized dishes, equipment and small wares
- Use proper chemicals to sanitize items
- Wash all pots, pans, inserts, etc. and clean kitchen equipment as per cleaning requirements
- Maintain the kitchen area floors ensuring they are swept, cleaned and washed
- Assist with prep work under direction and supervision of a qualified cook
- Clean and organize all related work equipment and areas
- Responsible for the setup of dish machine in the morning and evening
- Maintain daily cleanliness and maintenance of dish machine
- Ensure cleanliness is maintained in the various kitchen areas including all operating equipment, refrigerators and storerooms
- Ensure refrigerators and storerooms are organized in the various kitchen areas daily
- Aid in the transportation of all dishes, equipment and small wares, to be sure it is arranged and organized by the standards
- Ensure dishes, equipment, and small wares are stored in appropriate locations and organized to ensure high standards of cleanliness, maximizing space
- Remove waste and recycling for proper disposal
- Maintain a positive and professional attitude toward employees and customers
- Ensure uniform and personal appearance are clean, wrinkle free and professional
- Compliance with all safety regulations of assigned tasks, and ensure a clean and safe working environment with active participation in the health and safety program
- Adhere to all environmental policies and programs as required
- Other duties as assigned

Competencies

- Business acumen and positive mindset
- Communication/logistics management
- Organizational effectiveness



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- Results oriented relationship builder
- Independent but collaborative when necessary

Characteristics

- High energy, passionate and resilient
- Game changer/high impact team player/unfazed by change or adversity
- Humble and good sense of humour
- Executive maturity, professionalism and presence
- Smart, courageous, leader

Requirements

- Previous steward experience an asset
- Knowledge of sanitation controls and purpose and use of cleaning supplies
- Knowledge of food handling safety and sanitation procedures
- Detail-oriented and works with a high degree of accuracy
- Ability to multi-task in a fast-paced environment
- Works well as part of a team

Working Conditions

- Must be able to work flexible hours including days, evenings, nights, weekends and holidays
- Required to move, lift, carry, pull and place objects weighing less than or equal to 50 pounds without assistance
- Will come in contact with chemicals and hazardous materials
- Stand, sit or walk for an extended period or for an entire shift
- Reach overhead and below the knees, including bending, twisting and pulling
- Move over sloping, uneven or slippery surfaces

Friday Harbour is an equal opportunity employer committed to hiring a diverse workforce. Friday Harbour is also committed to providing accommodations for people with disabilities. Upon request by the applicant, accommodation will be provided in all parts of the hiring process. Please contact the Human Resources department with any accommodation requests.