

Dishware Technician

Salmon Arm Golf Club

Location: Salmon Arm, British Columbia

Department: Hospitality

Reports To: Hospitality Manager

Classification: Full-Time & Part-Time

Summary:

Operating the dishwashing equipment correctly and efficiently; ensuring dishes, silverware, glasses, pots, pans and other kitchen utensils are washed and sanitized properly; keeping the dishwashing area clean.

Responsibilities:

- Check the detergent and rinse agent levels.
- Ensure the dishwashing equipment is properly cleaned before and after use.
- Assembles and fills the dishwashing machine properly.
- Scrapes and racks dishware correctly.
- Pre-soaks silverware in before putting them through the machine.
- Ensures efficient operations of the dishwashing equipment to clean and sanitize dishes, silverware, glasses, pots, pans, kitchen utensils, trays and baskets.
- Unload after items have passed through the dishwasher.
- Monitor the thermometers on the dishwasher to ensure proper temperatures.
- Reports any malfunctions of the dishwasher to management.
- Observes Occupational Health & Safety regulations.

Qualifications:

- Ability to work in a fast paced environment.
- Must be self-motivated and a high-energy individual.
- Ability to do routine work.
- Must be able to multitask.

Working Conditions:

- Bending, lifting, and standing for extended periods of time

To Apply:

Please submit your resume and cover letter to Edward Penner at hospitality.salmonarm@golfnorth.ca. Please write "Salmon Arm Golf Club - Dishware Technician" in the subject line.