

Dishwasher

The Club at Bond Head

Location: Bond Head, Ontario

Department: Food & Beverage

Reports To: Executive Chef/Sous Chef

Classification: Full Time / Part Time Seasonal (must be available to work any shift including evenings, weekends, and holidays)

Salary: Enumerated based on experience

Summary:

We are looking for passionate, good humored, energetic people to join our 2024 kitchen team! The Dishwasher's responsibility is to ensure that clean dishes are available, and workspaces are maintained and cleaned. Assist with food prep when needed and promote a safe and healthy work environment for all employees and guests.

Primary responsibilities include, but are not limited to:

- Complete all delegated tasks in a timely manner
- Complete all work-related tasks and duties required to successfully maintain kitchen cleanliness
- Work in a fast, safe, and efficient manner especially during service times to maintain a productive environment
- Comply with kitchen manuals, daily work sheets, kitchen procedures, cleaning schedules and all other duties required
- Wash dishes, flatware, pots, or pans, using dishwashers or by hand
- Ensure dishwashing chemicals are full in machines/notify supervisor when stock is low
- Maintain kitchen work areas, equipment, or utensils in clean and orderly condition
- Place clean dishes, utensils, or cooking equipment in its proper location
- Remove trash and/or recycling to designated pickup areas
- Sweep and wash floors

Qualifications:

- Time management skills
- Able to work flexible shifts
- Ability to work as a team or independently
- First aid training (preferred)
- Food handlers certificate (preferred)

**Apply: Please submit your resume and cover letter to Executive Chef Kara Berbeck
chef.bondhead@golfnorth.ca**