



FOOD AND BEVERAGE Kitchen Helper (Dishwasher)

Reports to: Food and Beverage Manager

Position Overview: As a member of the Food and Beverage team, the Kitchen Helper will perform a variety of duties as required during the course of their shift. The primary duties will be as a dishwasher but can include but are not limited to food preparation, janitorial and lifting and carrying of products and supplies.

General Responsibilities

- Washing and cleaning dishes, glassware, cutlery, kitchen equipment and tools.
- Operation of manual feed, double rack, low-temperature dishwasher.
- Janitorial - vacuuming, sweeping, mopping of kitchen and designated areas
- Maintain entire kitchen area, staff room, staff washrooms and occasionally public washrooms.
- Sweeping, mopping, and vacuuming of restaurant main areas in absence of janitor.
- Maintain grease trap on daily basis to ensure as little grease goes to the sewage treatment plant. - a.m. & p.m. shift
- Major clean-up of kitchen at night such that entire kitchen and staff area is clean for next day.
- Food Prep Duties - slicing and cutting of foods with commercial slicer and kitchen knives.
- Food preparation from raw materials state to prepped state.
- Helping cooks in whatever capacity called upon.
- Mainly prep duties for breakfast and lunch menus but could do dinner prep as well.
- Lifting and Carrying - unloading grocery deliveries and moving stock by hand for restaurant and the Country Store: Weight loads as heavy as 40 kilograms.
- Some stock moving may require driving a company vehicle (require valid BC driver license).
- Ensuring loading bay is clear of stock & garbage at end of shift
- Ensure rags are taken to lodge at end of night shift & picked up at beginning of morning shift

Requirements

- Previous kitchen experience an asset
- Must be flexible in shifts and duties
- Pleasant personality and positive attitude
- Clean and neat appearance
- Good organizational and communication skills
- Physical stamina
- Ability to work under pressure
- Previous cooking experience is a must
- Knowledge of the restaurant business

Requirements (continued)

- Organizational skills
- Able to supervise others
- Food Safe Certification Level 1
- Completion of the Super Host program is an asset.
- Team Player

If you require additional information or wish to join the Manning Park Resort Team, please submit your cover letter, resume or questions to humanresources@manningpark.com

Please visit our website at www.manningpark for further details on our Resort.