

Dishwasher/ Kitchen Steward

We're always looking for amazing people to join our team. Here at Bellstar, we "think like a guest, and act like an owner". We are looking for team members who try to make every stay an unforgettable experience for guests.

The Steward is responsible for keeping the kitchen and storage areas clean and organized. The Steward plays an important role in the running of the kitchen. Our Stewards make sure that our kitchen work areas, equipment, appliances, and dishes are clean and organized so that our guests have a great experience at our restaurant.

This job might be for you if:

You like working closely with a team, and don't mind getting your hands dirty. You are friendly, patient, and calm under pressure. You enjoy keeping things clean and organized. You communicate clearly, speak well, and aren't afraid of a fast-paced workplace. If this sounds like you, we can't wait for you to join our team!

Responsibilities for this role include:

- Ensuring all dishware is clean and sanitized and organized in proper places
- Assisting in maintaining the overall cleanliness and organization of the kitchen & storage areas
- Setting up dishwasher and operate dishwasher machine safely
- Disposing of waste and recyclables, being environmentally aware and following the Stay Green program
- Sweeping and mopping floors
- Handling and storing chemicals properly
- Complying with all legislative requirements and internal standards, policies, and procedures while upholding the company's core values
- Other relevant and related duties as assigned

The "must haves":

- Desire to maintain a constant sense of urgency and productivity working in a fastpaced environment with a positive and energetic attitude
- Great organizational, multi-tasking and problem-solving skills
- Ability to work a variety of shifts including days, nights, weekends, and holidays
- Ability to follow all sanitation standards according to provincial health regulations
- Ability to work unsupervised independently and in a team environment

- Physical ability to repeatedly push, pull and lift up to 50lbs as well as stand, bend, twist and stretch for long periods of time
- Qualified applicants must be legally eligible to work in Canada and, where applicable, possess a valid work or study permit that allows the candidate to fulfill the requirements of the role

The "nice to haves":

- Previous work experience in restaurant/hotel setting
- Valid Food safety/sanitation certification
- Valid certification in First Aid
- Valid certification in WHIMS

What you can expect from us:

- A positive, open working environment with a stable, loyal team who love to promote inclusivity while having fun at work
- A growing company with opportunities for advancement, relocation, and development
- A robust benefits package, for qualifying employees, that includes dental and medical coverage
- Annual, corporate wide, salary and wage reviews
- Enrollment in the employee discounted rates program for use at any of the Bellstar Hotels & Resorts managed properties