

CHEAKAMUS

CENTRE

nature is in session

KITCHEN STEWARD

OVERVIEW

This position has opportunity for growth. Cheakamus Centre is a year round operation with a wide range of clientele from large groups of students to high end weddings, kids' camps to health and wellness retreats. Beyond our daily operations, we grow a portion of our own food, harvest our own pork proteins, keep bees, tap maple trees and often operate multiple commercial kitchens simultaneously.

Primary responsibility for Kitchen Steward is to operate and maintain kitchen equipment and tools. You will be an integral part of our dynamic culinary team responsible for keeping Cheakamus Centre standards and in accordance with local authority, school district and hotel guidelines.

PRIMARY DUTIES AND RESPONSIBILITIES WILL INCLUDE BUT NOT LIMITED TO:

- Ensure the kitchen is clean, well maintained and organised always
- Ensure floors are dry and clean always
- Adhere to all sanitation guidelines and maintain a hygienic working environment in accordance with hygiene regulations and company standards
- Operate washing equipment following company protocols
- Assist the cooks and servers when necessary
- Collect and remove trash from all areas of the operation following established procedures
- Dispose of waste as per the hotel and authority standards and Adhere to recycling guidelines
- Ensure waste bin area is kept clean and tidy
- Carry out general cleaning as directed to include sweeping, mopping up, washing up, emptying of rubbish bins and boxes ensuring placement in the correct containers
- Clean and sanitize pots, pans, utensils, equipment, dishes and related service ware used in the kitchen following established procedures
- Clean and maintain floors and walls in kitchen and dish washing area by following standard procedures
- Clean large equipment as assigned, following established procedures
- Consistently adheres to SDS (Safety Data Sheet) information related to the proper and safe use of chemicals in the workplace
- Knowledge and proficiency to operate industrial dish washers
- Check all chemical levels and inventory
- Wash, Wipe, Sort, Stack and store all cleaned items in an organised and safe manner
- Clean, sanitise and close workstations
- Use and maintain all equipment according to manufacturer and department guidelines
- Report any maintenance or hazard issues to the chief steward / stewarding manager
- Assist in light food preparation as directed by manager or chef on duty
- Assist in serving food and beverages to the guests in the dining room
- The Kitchen Steward, upon demonstrated job performance excellence, will be considered for numerous growth opportunities
- Always maintain a clean and safe work environment
- Other duties as assigned

KNOWLEDGE, SKILLS AND ABILITIES

- Have a positive attitude and communicates effectively
- Ability to multitask and work efficiently under pressure
- Knowledge of best cooking practices

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HOURS

This position is paid hourly.

PREREQUISITES

High school or equivalent diploma. Must submit a current “Criminal Records Check” including vulnerable children and adult section.

REPORTING RELATIONSHIP

All kitchen staff report to the Executive Chef and are employed by the Listel Hospitality Group.

WORK TERM

Permanent, year-round or six-week contract.

COMPENSATION

Permanent position is \$14.50 per hour.

Accommodation Contract is \$12.65 per hour in addition to on site accommodation and staff meals for one six-week term contract. Employee may then exercise the option to transfer to permanent position with commensurate pay increase but may no longer live on site.

APPLICATION DEADLINE

Until position has been filled.

ABOUT US

Cheakamus Centre is a unique environmental learning centre designed to provide exceptional learning and hospitality experiences inspired by nature. Situated on 165 hectares of ecological reserve in the Cheakamus River Valley near Squamish, BC, Cheakamus Centre is seeking a highly motivated individual interested in learning about and providing food service in the most sensibly sustainable method available to us. For more information, including our food philosophy, visit our website at www.cheakamuscentre.ca.

APPLICATION PROCESS

Please email a cover letter stating why you are interested in this opportunity along with your résumé to: kitchen@cheakamuscentre.ca.

Please include “Kitchen Steward” in the subject line of your email.

We thank you for your interest in employment with [Cheakamus Centre](http://www.cheakamuscentre.ca). Please note that only those selected for an interview will be contacted.