



Dishwasher

Victoria Golf Club is searching for full-time Dishwasher to join the Food and Beverage team. Working with the Food and Beverage Department gives you a unique opportunity to work within a highly skilled team of professionals, making teamwork an important part of the position. The successful applicant will report directly to Sous Chef Robert Parson, learning from him the skills necessary to further a profession in the culinary industry. This is a full-time position.

Responsibilities:

- Wash dishes, glasses, flat wear, pots or pans using a dishwasher or by hand
- Place clean dishes, glasses, flat wear, pots or pans in appropriate areas
- Ability to prepare food, peel vegetables and slice meats
- Sweep & Mop kitchen floors
- Adhere to all Key recipe specifications within the Kitchen
- Monitor food quality, and ensure proper standards of food preparation, rotation and storage
- Participate actively in a multi-functional work environment
- Work positively, respectfully and effectively
- Receive and put away orders in appropriate areas when applicable
- Take out garbage, compost and recycling
- Other duties as assigned
- Work towards continuous improvement and quality

Skills and Requirements:

- Excellent interpersonal and communication skills
- Team player and a self-starter, with the ability to work independently as required
- Ability to work effectively in an innovative and multi-tasked environment
- Physically fit, with ability to lift heavy loads (35 kg)
- Must be prepared to work evening shifts and weekends
- Excellent time management.

Benefits:

- MSP, extended benefits, LTD after 6 months
- Free golf upon availability
- Free parking
- Free staff meals