
TITLE:	Kitchen Steward
DEPARTMENT:	Food & Beverage
REPORTS TO:	Executive Chef / Director of Food & Beverage
TYPE OF POSITION	Part Time, Hourly

MINIMUM QUALIFICATIONS:

- Food Safe certificate is an asset
- Must be able to work a fluctuating work schedule that will vary depending on events schedule (including days, evenings, weekends, holidays, etc.)

KNOWLEDGE, SKILLS & ABILITIES:

- Ability to communicate with employees, co-workers, volunteers, management staff and guests in a clear, business-like and respectful manner which focuses on generating a positive, enthusiastic and cooperative work environment.
- Ability to speak, read and write in English.
- Ability to work well in a team-oriented, fast-paced, event-driven environment.
- Ability to stand for long periods of time (4+ hours)

DUTIES & RESPONSIBILITIES:

- Cleaning and maintaining all food and beverage wares requirements within the hospitality environment.
- Cleaning floors and garbage disposal.
- Participates as a team player.
- Responsible for reporting any maintenance required for kitchen equipment.
- Ensures that all work areas and equipment are clean, assist to ensure food products are properly stored, utensils are clean and put away and floor is swept and mopped at end of shift.
- Maintains sanitation, health and safety standards in work areas.
- Responsible for the maintenance of equipment such as the cleaning.
- Performs other duties as assigned

This job description is subject to change.

**To apply for this position please either email your resume and application form to Ken Gregory, Executive Chef at ken.gregory@abbotsfordcanucks.ca, or by person ATT: Ken Gregory – Executive Chef
33800 King Road Abbotsford BC, V2S8H8**