

Tel. 709-453-7226 1 Old Trout River Road, Shoal Brook, NL A0K1K0 info@grosmorneinn.com

Job Description: Dishwasher

ABOUT US

Gros Morne Inn

In the heart of Gros Morne National Park our boutique Inn overlooking Bonne Bay provides all the amenities for a one-of-a-kind getaway. Our eco lodge located at the foot of the Tablelands and nestled among the trees is a one-of-a-kind retreat for those looking to relax and take in all that Gros Morne and the local communities have to offer. We believe in looking after our environment and reducing our energy use, waste consumption and supporting the local communities. Treating our guests like family and paying attention to details allows for your experience to be memorable and our staff are a big part of that.

ABOUT YOU

Are you looking for an exciting opportunity to be part of an amazing team at a newly opened high end eco inn? Do you enjoy working in a fast paced environment, making guests stay more enjoyable and ensuring the kitchen runs smoothly? Our ideal candidate is organized, hard working, motivated and a team player. If this sounds like you apply today!

PREFERRED QUALIFICATIONS/ EXPERIENCE

- Must be able to work evenings & weekends
- Organized
- Able to work in a fast paced environment
- Team player

POSITION RESPONSIBILITIES

- Preparing dining areas and kitchen for next shift by cleaning and restocking dining areas and cook stations.
- Ensuring the availability of clean dishes by washing dishes, pots, pans, and flatware, and resetting dining areas.
- Cleaning machines and appliances used in the kitchen, such as coffee makers, pots, and pans, mixers, etc.
- Unloading and storing deliveries.
- Sweeping and mopping floors, especially in the event that items are broken or spilled.
- Taking out the trash and rinsing garbage cans.
- Cleaning all recyclables and ensuring they are put in the proper bins.
- Taking out recycling and rinsing bins.
- Supporting other restaurant staff members by assisting with other tasks, as needed.
- Reporting kitchen accidents or violations of food safety codes and procedures.
- Food Safe Certificate
- Load and unload dishwashing machines
- Wash specific items by hand (e.g. wooden cutting boards, large pots and delicate china)
- Store clean dishes, glasses and equipment appropriately
- Ensure there are always enough clean dishes, glasses and utensils, especially during peak hours
- Maintain cleaning supplies stock (e.g. detergents) and place orders when necessary
- Check dish washing machines' operation and promptly report any technical/performance issues
- Sanitize the kitchen area, including the floor

TERMS OF EMPLOYMENT AND BENEFITS

- Minimum Wage
- Part-time position
- Seasonal Business Operation
- Required to be onsite May Oct

- 1-year contract with possibility of extension
- Options for staff housing
- Living and working in a beautiful national park
- Staff discounts on food and drinks

LOCATION: Gros Morne Inn, Shoal Brook, Newfoundland (required).

Please email your resume to info@grosmorneinn.com

We are an equal opportunity employer.

Language:

- English (Required)
- French and or German an asset