



MAGNA GOLF CLUB

KITCHEN STEWARD

We are looking for a **KITCHEN STEWARD** to join our Culinary team. If you have a great attitude, enjoy working as a team, and love to clean, we want to hear from you.

The primary purpose of this position is to maintain the cleanliness of kitchen work areas, restaurant equipment, operate dishwashing equipment, and perform manual dishwashing duties.

A successful candidate will:

- Have flexible full-time availability; holiday, evening and weekend shifts are required.
- Be available to work in the fall and winter months.
- Be able to work well under pressure and independently.
- Be an effective communicator and love working in a team environment.
- Have exceptional attention to detail.
- Not mind getting his/her hands dirty and enjoy cleaning.
- Have a reliable form of transportation to and from work.

What you will be doing:

- Monitor and maintain cleanliness, sanitation, and organization of kitchen work areas.
- Scrape, clean, dismantle, and reassemble all stoves, ovens, grills, and broilers to properly clean.
- Clean and maintain kitchen floors.
- Empty garbage in kitchens.
- Clean and wipes down work surfaces
- Operate an industrial dishwasher, washing dishes and glassware by hand when necessary
- Follows all required safety and standard operating procedures
- Assist cooks and servers as needed, especially during peak hours

To apply, please email a cover letter and resume outlining what you will bring to our team to hr@magnagolf.com.

We thank you for your interest, only those who are selected for an interview will be contacted. Accommodations for disabilities in relation to the job selection process are available upon request.