

THE WESTIN

RESORT & SPA

WHISTLER

POSITION DESCRIPTION

POSITION TITLE: Steward

REPORTS TO: Executive Chef

SUPERVISES: n/a

UPDATED: March 2012

OVERVIEW:

The Steward is responsible for ensuring that all areas in the kitchen are cleaned according to hygiene and safety standards. They clean, transport and store all dishes, glasses, pots and pans used in the food and beverage operation and maintain the storage areas in a clean and orderly manner.

MAJOR DUTIES & RESPONSIBILITIES:

- Ensure all areas in the kitchen are cleaned according to hygienic and safety standards
- Set up of dish-wash and pot-wash area
- Clean and maintain catering equipment
- Clean heart of the house, including the show kitchen
- Remove garbage
- Recycle all paper, plastic, glass, cardboard and tin products
- Clean delivery areas
- Assist in plating for Banquet functions
- All other duties as assigned

SKILLS AND EXPERIENCE:

- Knowledgeable in all chemical products
- Trained in all food safety sanitation standards

GENERAL REQUIREMENTS:

- Must be in good physical condition
 - Heavy lifting will be expected, at some times
 - Must be able to stand and exert well-paced mobility for up to at least 6 hours in length
 - Must be able to lift up to 50 lbs. occasionally
 - Must be able to lift items weighing up to 30 lbs. on a regular and continuing basis
 - Must be able to push and pull carts and equipment weighing up to 150 lbs. occasionally
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