

Job Description

Dishwasher

Back-of-House

At OPAL, we are leading the way in redefining seniors' living. We build and manage innovative communities that provide the highest quality of life for seniors and keep families together.

Our Values and Philosophy guide our business and are represented by the word IMPACT: Integrity in our actions, Mentorship of our people, Passion for our industry, Accountability to our customers, Creativity in our approach, and Teamwork that focuses on collaboration.

YOUR ROLE

As the Dishwasher, your position is critical towards delivering the promised exceptional dining experience for our residents.

Reporting directly to the Sous Chef, your responsibilities for this role include loading and unloading the dishwasher, maintaining the cleanliness of the kitchen, restocking shelves, conducting opening and closing procedures and assisting the kitchen staff when necessary.

YOUR ACCOUNTABILITIES

- Clean, sanitize and stock dishes, cutlery, glassware and cooking ware
- Assist in the cleaning, sanitation, and organization of the kitchen, walk-in cooler, and all storage areas according to the guidelines
- Assist in maintaining a clean and safe work area in the kitchen
- Remove garbage and recycle and other sort waste to the applicable storage areas
- Actively promote a safe and clean work environment and adhere to WHMIS guidelines
- Participate in daily shipping, receiving, distribution, inventory and control over kitchen supplies
- Perform other related duties as requested by Sous Chef and Executive Chef

YOUR CAPABILITIES

Education:

- Food Safe Level 1 Certificate
- Workplace Hazardous Materials Information System (WHMIS) training

Experience:

- Some kitchen operations experience preferably in a fast-paced environment
- Some experience with high volume, quality and service delivery establishments
- Able to work flexible hours including weekdays, nights and weekends

Skills:

- Written and oral communication skills in English

- Ability to work well under pressure in a fast-paced environment

Behaviors:

- Take pride in your work. Do your very best. Deliver on your commitments.
- Willingly help out team members even if it isn't your job. Share ideas and feedback that will help the team perform at it's best.
- Recognize the efforts of others on the team. Accept feedback constructively.
- Champion the Opal culture. You know that the resident experience and employee experience drives sustainable business performance and you actively live by the IMPACT values every day.

Visa Requirements: Applicants must be legally able to work in Canada

YOUR WORK ENVIRONMENT

Physical Effort:

- Constant standing and walking throughout shift
- Frequent lifting and carrying up to 50 lbs
- Frequent kneeling, pushing, pulling, lifting
- Occasional ascending or descending ladders, stairs and ramps

Work Hours:

- Able to work flexible hours including weekdays, nights and weekends

Physical Environment:

- Kitchen, restaurant, bar/lounge

YOUR REPORTING RELATIONSHIPS

Job Title of Immediate Manager: Sous Chef

Job Title of Next Level Manager: Executive Chef