



JOB POSTING – Olympic View Golf Club and Forester’s Restaurant

Position Title:	Dishwasher	<i>Olympic View Golf Club is a Bill Robinson design 18-hole championship golf course with a superb practice facility, the award winning GBC Golf Academy, magnificent clubhouse and Forester’s Restaurant. Located in beautiful Victoria BC, Olympic View delivers on the golfing and culinary experience with exceptional service, stunning scenery, spectacular waterfalls and meticulous course conditioning.</i>
Department:	Food and Beverage	
Reports to:	Mel O'Brien	
Job Type:	Full Time Hourly	
Application Deadline:	March 31 2019	

POSITION OBJECTIVE

1. Emphasis on cleanliness, efficiency, accuracy, professionalism and courtesy at all times
2. Ensuring that all kitchen requirements are exceeded
3. Successful candidates will also focus on Team Member teamwork
4. Great opportunity for an individual looking to further their personal development while enhancing their experience and skills in a spectacular environment

STRUCTURE

Reports to: Executive Chef and Sous Chef
Works Closely With: Culinary and Front of House Team

DUTIES AND RESPONSIBILITIES

1. **Expectations**
 - Arrive to work at the scheduled time, dressed in the provided uniform and adhering to the dress code
 - Maintain and enforce the highest standards of quality, service, and appearance of equipment china, flatware, glassware and dish area storage.
 - Perform other tasks such as assisting in food preparation, putting away deliveries. Cleaning coolers, freezers and storage areas.
 - Work with kitchen and front-end Team Members to maintain high standards of cleanliness, proper storage of items and proper closing procedures
 - Set up of banquet buffets and presentation.
 - Food Safe Certification an asset
 - Able to work in a team environment

2. Health and Safety

- Ensure that the kitchen areas remain clean, sanitized, organized and free of any debris and clutter
- Adheres to the safety policies in place for team members, as well as Members and guests of the club
- Follows food Safety and Sanitation plan guidelines

WORK CHARACTERISTICS

- Primarily inside the kitchen and heart of the house areas; buffets and refreshment center are also areas of operation
- Will be required to work on a shift basis, including weekends, evenings and holidays when necessary
- Competitive wage, gratuities, medical benefits and golf privileges
- Cook and Golf at one of Canada's finest courses

Please send your resume and cover letter to:

Title: Mel O'Brien, Executive Chef
mobrien_olympic@golfbc.com

Only those candidates selected for an interview will be contacted.

Posting closes: March 31, 2019

OUR CORE STANDARDS

Live our core standards – F.I.R.S.T.!

- Friendly and Helpful
- Initiative and Action
- Respect and Dignity
- Sales and Service
- Team and Facility Appearance