



Steward

FLSA Status: Non Exempt
Department: Food and Beverage Kitchen
Reports to: Executive Chef or Sous Chef

General Purpose:

Cleans and properly stocks of all dishes, pots, pans, flatware and glassware. Maintains cleanliness of entire kitchen including dry storage and walk in cooler.

Essential Duties:

- ◆ Washes dishes, pots, pans, etc, in dish machine or by hand.
- ◆ Assists in stocking and rotating of incoming products.
- ◆ Maintains flexibility to take on new and different tasks as directed by Chef and Food and Beverage Manager.
- ◆ Empties the kitchen trash receptacles and properly disposes of garbage.
- ◆ Stores all dishes and other wares in proper areas.
- ◆ Performs daily cleaning to include dry storage, walk-in shelving, steam tables, hoods and exhaust system.
- ◆ Maintains sanitation standards in assigned areas.
- ◆ Sweeps and mops floors.
- ◆ Alerts chef or supervisor of any equipment breakdown.
- ◆ Incorporates safe work practices in job performance.
- ◆ Performs other duties as required.

Education/Experience:

No prior experience or training.

Physical Demands:

Frequently stands, walk, uses hands to finger, feel or handle, reaches with hands and arms. Regularly reaches with hands and arms, tastes or smells. Occasionally sits, climbs, balances, stoops, kneels, crouches or crawls. Frequently lifts up to 25 pounds and occasionally lifts up to 50 pounds.

Environment/Noise:

Frequently works in extreme heat (non-weather), in areas with moving mechanical parts and with toxic or caustic chemicals. Occasionally works in extreme cold (non- weather). Noise level is moderate.

Certificates/Licenses:

Food Safety and Applicable Sanitation Training

Job Knowledge, Skill, and Ability Preferences

- ◆ Ability to read and speak English may be required in order to perform the duties of the job (e.g. the employee may be required to communicate with English speaking customers or co-workers, the manuals for the equipment the associates may use are in English).

This is not necessarily an exhaustive list of all responsibilities, skills, duties, requirements, efforts or working conditions associated with the job. While this is intended to be an accurate reflection of the current job, management reserves the right to revise the job description when circumstances change; e.g., emergencies, rush jobs, changes in personnel, workload, technological develops, etc.

"I have read this job description and certify that I can perform all essential job functions without a significant risk of the health or safety of myself or others that cannot be eliminated by reasonable accommodation

Signature

Date