

Dishwasher

Reporting and Department

Department: Kitchen - Food and Beverage

Position Reports to: Executive Chef/ Sous Chef

About us

The Weston Golf & Country Club is an exclusive private members club. Located on the banks of Humber River, the rolling land makes the Weston Golf & Country Club an ideal location to put eighteen of the finest golf holes to be found anywhere. Since 1915, golf and friendship has walked hand in hand at the Weston.

Position Summary

To provide all areas of the restaurant with clean, sanitized dishware on a timely basis.

Key Responsibilities

Reporting to the Executive Chef/ Sous Chef, responsibilities and essential job functions include but are not limited to the following:

- Adherence to cost control guidelines
- Quality and speed of output
- Assist with all duties as assigned by Executive Chef and Sous Chef

Requirements

- Minimum 1 year of dishwashing experience required
- Knowledge of basic sanitary guidelines and W.H.I.M.I.S guidelines
- Knowledge of health and safety regulations and Ontario labor laws

Working Conditions:

- This position will spend 100% of the time standing
- Occasional environmental exposures to heat, cold, and water
- The individual must be able to transport up to 50 pounds on occasion and 35 pounds regularly

Location

50 St. Phillip's Road, Toronto, Ontario M9P 2N6

Contact

Please forward your resume to akoshelap@westongolfcc.com

*** Weston Golf and Country Club is an equal opportunity employer and we would like to thank all the applicants for their interest. Please note that only selected for an interview candidates will be contacted.

The Weston Golf and Country Club is committed to fair and equitable recruiting practices; in accordance with the Accessibility for Ontarians with Disabilities Act, 2005 and the Ontario Human Rights Code the WG&CC will provide accommodations throughout the recruitment and selection process to all applicants with disabilities.