



## **Dishwasher**

### **Who Are We?**

Located on the East Shore of Kootenay Lake, Kokanee Springs Resort by Pinnacle Lifestyles is currently seeking Cooks to join our team in the REFRESH Kitchen & Bar.

REFRESH Kitchen & Bar is the resort's only on-site restaurant offering breakfast, lunch, après-golf and dinner service with indoor dining, patio dining, and take-out. As part of REFRESH Kitchen & Bar's back-of-house team, your primary responsibility will be to ensure the utmost in quality for every meal you help create, ensuring every guest has an amazing dining experience. You thrive in a fast-paced environment, believe in championing a fun and safe work environment, and consistently provide exceptional food while maintaining impeccable professionalism.

We are currently on the hunt for Dishwashers - AM & PM shifts available for our 2025 Season!

Key to our success is living and working with our core values every day:

- Be Real
- Have Fun, Even Under Pressure.
- Make Everything Better
- Have Each Other's Backs

Here we want our staff to feel well taken care of by us and by one another. That's who we are!

### **Summary**

The dishwasher's role is to provide fast and effective cleaning of all kitchen utensils, dishware, glassware, and pots and to maintain the kitchen area, ensuring cleanliness and tidiness. The dishwasher may also be required to do some food prep and heavy lifting. The Dishwasher must be capable of working effectively both unsupervised and within a team environment. The Dishwasher will be responsible for providing guests and employees with clean and sanitized utensils, dishes, glassware, pots, pans, and equipment.

### **Who Are You?**

You are crucial to delivering the REFRESH vision for the exceptional culinary guest experience all while upholding Kokanee Springs Resort's core values. You're also a total go-getter with a passion for the outdoors.

Some of what we want from you:

- Ensure that all dishes, pots, pans, cutlery, etc. are clean and sanitized.
- Put dishes back in proper places throughout the kitchen and server areas.
- Keep the kitchen area floors swept, always cleaned, and washed.
- Assist with prep work under the direction and supervision of our qualified cook.
- Set up the dish machine in the AM and shut down the machine in the PM according to company procedures.
- Maintain daily cleanliness and maintenance of the dish machine.

- Clean and sanitize throughout the shift.
- Perform all duties and responsibilities in a timely and effective manner following established company policies to achieve the overall objectives of the position.
- Maintain a favourable working relationship with all other company employees and guests to foster and promote a working environment that maximizes morale, productivity, and efficiency.

**What You Bring:**

- Previous experience in a customer service environment preferred.
- Must have current Food Safe Certification
- WHIMIS certificate an asset.
- Ability to lift 50 lbs.
- Must be a team player who works well with others.
- Good organizational skills

**Compensation & Benefits**

- **Hourly Rate:** \$18.50 per hour, plus gratuities
- **Benefits:**
  - Free golf
  - Casual uniforms
  - Private staff accommodation
  - Discounts on food and golf shop purchases
  - Hotel and golf discounts for friends and family

**Ready to join us?**

If this sounds like your ideal summer job **Apply to:**

Email [gmedhurst@kokaneesprings.com](mailto:gmedhurst@kokaneesprings.com)

Website [www.kokaneesprings.com](http://www.kokaneesprings.com)