



JOB POSTING – Blue Ocean Bar & Grill

Position Title:	Dishwasher
Department:	Food & Beverage
Reports to:	Executive Chef, Sous Chef
Job Type:	Hourly, Part Time, Seasonal
Application Deadline:	Open
Start Date:	As soon as possible

Blue Ocean Golf Club is a public 18-hole championship golf course with a full service golf shop, covered practice facility, golf academy, clubhouse and the Blue Ocean Bar & Grill. Located in beautiful Sechelt BC on the scenic "Sunshine Coast," Blue Ocean offers guests a great golf and culinary experience with exceptional service, stunning scenery, and meticulous course conditioning.

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 professional environment

EXPECTATIONS

- Arrive to work at the scheduled time, dressed in the provide uniform and adhering to the dress code
- Cleaning of dishes, general cleaning around kitchen. Leading to training in food prep.

HEALTH AND SAFETY

- Ensure that the kitchen areas remains 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 guest of the club
- Implement and enforce comprehensive safety program for employees, members and guests on course in compliance with local, municipal and provincial laws

WORK CONDITIONS AND CHARACTERISTICS

- Primarily working in kitchen/back-of-house
- Will be required to work on a shift basis, including weekends, evenings and holidays of an unspecified duration
- Must be able to work in a fast paced environment and be able to maintain multi-tasking

KNOWLEDGE, SKILLS AND ABILITIES

- Food and beverage experience would be an asset, but not required
- High level of organizational skills
- Exceptional communication skills

- Quick evaluation and decision making abilities
- Must be able to work in a fast-paced environment
- Ability to work in an unsupervised environment
- Maintain a clean work environment

Please send your resume and cover letter to:

Ken Langdon, General Manager
klangdon@blueoceangolf.ca

Posting closes: Open

Start date: As soon as possible.

Part Time Seasonal positions available (Restaurant Closed in January)

Competitive Hourly wage

Portion of daily sales as gratuity

Percentage of Event Service Charge

1 complimentary meal per shift

Complimentary stand-by golfing privilege

Option to purchase goods from the Golf Shop for cost + 10%

Only successful candidates will be contacted for interviews
