



## JOB DESCRIPTION

**JOB TITLE:** Kitchen Steward

**REPORTS TO:** Kitchen Manager

**SUMMARY:** This individual acts as runner for the gaming floor ensuring that hot food orders are delivered promptly to customers and is responsible for maintaining inventories and service supplies for gaming patrons. Cleans concession, prep areas, back-of-house and storage areas.

Assists concession cashier by replenishing stock, ensuring concession area is clean and remote locations are stocked and maintained. Provides information and assistance to customers. Assists Kitchen Manager by receiving, rotating and maintaining food deliveries. Maintains clean and sanitary work stations at all times.

Stays informed of current menu offering and provides recommendations when requested.

Performs other duties as assigned by Kitchen Manager and assumes duties assigned by Lead Cook.

**RESPONSIBILITIES:**

- Provides front-of-house service by running food orders to the gaming floor and or lounge area as needed.
- Keeps food prep and concession clean and organized, ensures adequate supply of clean dishes and glassware.
- Restocks and replenishes self-serve and concession areas.
- Receives and stocks food orders.
- Assist with the set-up and break-down of buffets, pasta bars and special events dinners.
- Preparation, portioning and cooking of food for the concession area as directed and in accordance with FIFO sanitation standards.

**SKILLS & EXPERIENCE REQUIRED:**

- 6 months to 1 year experience in the food and hospitality industry.
- Ability to stand for long periods of time.
- Food Safe certificate.
- Good written communication skills.
- Excellent customer service skills, including excellent recall, retention and ability to multi-task in a fast paced environment.
- Serving It Right
- ART Level 1 (In-House training)

**DESIRED SKILLS:**

- Mechanical ability an asset.
- Cash handling experience.
- Knowledge of Micros POS system.
- Industrial first aid an asset.