



GREYSTONE

GOLF & COUNTRY CLUB

Position Description

Position Title: Steward/Dishwasher

Department: Culinary

FLSA Status: Non-exempt full-time

Reports to: Head Sous Chef & Executive Chef

Compensation Format: Hourly Rate

Position Summary:

In accordance with the principles of Greystone Golf & Country Club, the kitchen steward/dishwasher will work closely with the rest of our culinary team to create an exciting and engaging experience with our Members. This role will assist in executing our meal services that accurately encompasses the fine dining and country club atmosphere. This position will require coordination with other employees to ensure an extraordinary guest experience. The role is expected to hold the necessary skills and knowledge of food prep & safety, kitchen hygiene principles, and maintain a clean work environment for all culinary staff.

Essential Functions:

- Maintains a clean kitchen, properly washes & sorts soiled dishes, and preps foods as needed. Keeps dish area free of clutter and organized
- Sets up dish stations, including dish machines and sinks
- Maintains clean / dry floors throughout the shift
- Properly washes, stacks, and stores china, glassware, silverware, cookware, and storage containers
- Changes water of machines and sinks every two hours, or more often as required by business levels, and properly uses chemical dilutions set by EcoLab
- Assists in the timely storing of food deliveries
- Maintains trash cans throughout shift and removes full trashcans and boxes at the end of each shift
- Maintains the dry storage area and the organization of storage shelves
- Assists in food prep and any other duties set forth or requested by the chef as needed

Requirements:

- Hospitality-related kitchen experience (preferred)
- Ability to work efficiently, accurately, and in a team environment
- Must be able to work as part of a team and recognize the importance of each team member's role in the guest dining experience.
- Must be available to business work during hours, including weekends and evenings



GREYSTONE
GOLF & COUNTRY CLUB

Effect of End Result:

The effectiveness of this position can be measured when the various job segments are being met, safety & security is maintained at the facility, and membership can attest to the standard of service being received.

Employee Signature

Date

Note: This is a summary and not an exhaustive list of all responsibilities, duties, performance standards or requirements, efforts, skills, or working conditions associated with this job. While it is intended to reflect the current position accurately, management reserves the right to revise the job or require that other or different tasks be performed when circumstances change.