



FREDERIK MEIJER Gardens & Sculpture Park

JOB POSTING – KITCHEN STEWARD/DISHWASHER

Department: Culinary Arts & Events

Status: Hourly, Full-time, Non-Exempt

Supervisor: Executive Chef

Date Posted: October 8, 2021

Position Summary: Primarily responsible for operating and maintain cleaning equipment and tools. Also responsible for washing dishes, china ware, flatware, cutlery, crockery, kitchen vessels, sweeping and mopping floors, cleaning, and detailing equipment's etc. Maintains the kitchen, dishwashing, and back area in an inspection-ready condition in accordance with Standard Operating Procedures.

Essential Functions:

- Put away food and beverage inventory orders in designated areas
- Set up, operate, and shut down all dishwashing equipment and areas according to standard operating procedures
- Carry out general cleaning as directed including large equipment
- Adhere to all sanitation guidelines
- Collect and remove trash and recycling from all kitchen areas following established procedures
- Ensure trash and recycling room is kept clean and organized daily
- Clean and maintain floors and walls in kitchen, coolers, and dishwashing area
- Check all cleaning chemical levels daily and maintain stock of supplies (e.g. detergents)
- Share cleaning supply order needs with Executive Chef when necessary
- Report any maintenance or hazard issues to the Executive Chef /Sous Chef or Culinary Arts Operations Manager
- Remove broken or chipped items from circulation and update the breakage and inventory register
- Assist the Kitchen and Front of House Staff as needed
- Other duties as assigned
- Work effectively with other staff, volunteers, and management team members
- Contribute to a positive team approach and professional customer service
- Maintain quality communication skills and organization
- Work well without supervision and be punctual and reliable

Organizational Expectations:

- Embrace and adhere to Meijer Gardens' mission, brand statement, operating model, policies, procedures, and guiding principles with a strong emphasis on professional behavior and treating others with dignity and respect
- Embrace the fact we are a non-profit institution that serves the public and that you will work with a broad and diverse group of employees, volunteers, members, and guests

Education and / or qualification preferred:

Education: High school or equivalent diploma

Experience: Previous experience in fast-paced commercial kitchen setting

Skills/Knowledge/Licenses: Ability to follow instructions and help with various tasks, as needed. Attention to detail and sanitation rules. The right candidate should have a positive attitude, communicate effectively, work under pressure and be able to prioritize and work efficiently with limited supervision

Working Conditions: Fast paced environment in a rapidly growing cultural organization. Requires physical work. Must be able to lift items up to 50lbs unassisted. Requires bending, walking and standing for long periods of time. Handles hot and sharp items. Apply online at <http://www.meijergardens.org/contact/careers/> or send your cover letter and resume to hr@meijergardens.org.

Frederik Meijer Gardens & Sculpture Park is an Equal Opportunity Employer.

All candidates are required to submit to our background and drug screening process.

Frederik Meijer Gardens & Sculpture Park promotes the enjoyment, understanding, and appreciation of gardens, sculpture, the natural environment, and the arts.