



**Job Description:** Dishwasher

Location: Shearwater Resort, Denny Island, British Columbia

Employment Type: Full-Time or Part-Time

Reports To: Head Chef

**About Shearwater Resort**

Shearwater Resort, owned and operated by the Heiltsuk Nation, is a premier eco-tourism destination in British Columbia’s Great Bear Rainforest. The resort’s Bar and Grill is central to its hospitality offerings, serving high-quality, locally inspired cuisine. The Dishwasher is an integral part of the kitchen team, ensuring cleanliness and efficiency to support seamless kitchen operations.

**Position Overview**

The Dishwasher is responsible for maintaining the cleanliness and organization of all kitchen equipment, dishes, and workspaces. This role supports the kitchen team by ensuring an adequate supply of clean utensils, cookware, and dishware. Reporting to the Head Chef, the Dishwasher contributes to the overall efficiency and hygiene of the kitchen while upholding Shearwater Resort’s high standards.

**Key Responsibilities**

**Dishwashing and Cleaning**

- Wash and sanitize all kitchen utensils, dishes, pots, pans, and equipment using commercial dishwashing machines or by hand as required.
- Ensure all cleaned items are dried and stored in their designated areas.
- Maintain a clean and organized dishwashing area, promptly addressing any spills or messes.

**Kitchen and Workstation Maintenance**

- Assist in maintaining the cleanliness of the kitchen, including floors, counters, and food preparation areas.
- Dispose of kitchen waste and recyclables appropriately, ensuring compliance with waste management protocols.
- Perform deep cleaning tasks as assigned by the Head Chef, including cleaning ovens, fryers, and other equipment.

## **Equipment and Supplies Maintenance**

- Monitor and maintain dishwashing equipment, reporting any issues or malfunctions to the Head Chef.
- Replenish dishwashing supplies such as detergents and sanitizers as needed.

## **Team Collaboration**

- Work closely with kitchen staff to ensure clean dishes and utensils are available when needed.
- Assist with unloading and storing deliveries, organizing kitchen supplies as required.
- Support the kitchen team during busy periods by performing additional tasks as assigned by the Head Chef.

## **Adherence to Food Safety Standards**

- Follow all food safety and sanitation protocols, ensuring compliance with health regulations.
- Handle cleaning products and chemicals safely, adhering to safety data sheet (SDS) guidelines.

## **Qualifications**

### **Education and Experience**

- No formal education required; high school diploma or equivalent is an asset.
- Previous experience in a kitchen or food service environment is preferred but not required; training will be provided.

### **Skills and Competencies**

- Ability to work quickly and efficiently in a fast-paced kitchen environment.
- Strong attention to detail to ensure cleanliness and hygiene.
- Physical stamina to lift heavy items, work on your feet for extended periods, and handle high temperatures.
- Dependability and punctuality to ensure smooth kitchen operations.

### **Key Attributes**

- Positive attitude and willingness to perform a variety of tasks.
- Team-oriented with a commitment to supporting the kitchen staff.
- Adaptability to meet the dynamic needs of a busy kitchen environment.

## **Working Conditions**

- Based at Shearwater Resort, Denny Island, BC, in a remote and picturesque location.
- Work involves exposure to water, cleaning chemicals, and high-temperature dishwashing equipment.
- Flexible shifts, including evenings, weekends, and holidays, as required.

## **Compensation and Benefits**

- Competitive hourly wage based on experience.
- Opportunities for growth and development within the hospitality team.
- Staff accommodations may be available for the right candidate.
- A unique opportunity to work in a stunning natural environment while contributing to Shearwater Resort's mission of sustainable tourism and community engagement.

## **Disclaimer**

The above statements are intended to describe the general nature and level of work expected for this position. They are not to be construed as an exhaustive list of all responsibilities, duties, and skills required. Additional tasks may be assigned by the Head Chef or other members of the leadership team as necessary to meet the operational needs of Shearwater Resort.

## **How to Apply**

Interested candidates are invited to submit their resume and cover letter to [hr@shearwater.ca](mailto:hr@shearwater.ca) with the subject line "Application: Dishwasher." Applications will be reviewed on a rolling basis until the position is filled.