
RECEIVER/STEWARD

Casual Employment Opportunity

Reporting to the Production Chef – Executive Sous Chef, Food and Beverage, the Steward is responsible for receiving, sorting, and organizing inventory; and for the maintenance of storage and kitchen areas. This position also assists in the general maintenance of equipment, organization in the kitchen, and assists in the kitchen as required.

Duties

- Clean ovens, steamers, sinks, large kitchen equipment, service equipment, dishes, utensils, etc. and sanitize according to procedures.
- Test commercial dishwasher during every shift to ensure it is sanitizing. Immediately discontinue washing and contact supervisor if machine is not sanitizing.
- Assist in the dishwashing areas.
- Wash, clean, and sanitize china, cutlery, and glassware in the commercial dishwasher.
- Assist with general preparation of food items as required.
- Restock buffet with china, trays, etc. as needed.
- Maintain basic cleanliness and sanitation of back of house areas in general.
- Ensure that supplies of paper towels and soap are maintained at all kitchen hand-washing areas at all times.
- Carry out banquet service, set-up, scrapping, and teardown as directed by kitchen supervisor.
- Accept all Food and Beverage deliveries at the loading door.
- Match received goods against all invoices.
- Sort and inventory all products.
- Keep all receiving areas clean and safe.
- Clean and organize all storage areas including the fridges, freezer, and dry storage areas.
- Change and dispose of garbage containers throughout the food service area as needed.
- Ensure that recyclables are separated and removed from kitchen areas at regular intervals.
- Remove compost, and clean/sanitize bins prior to bringing back into the casino.
- Encourage a climate that supports diversity.
- Other duties as assigned.

Primary Qualifications:

- Must be able to lift up to sixty (60) lbs.
- Will be required to operate a pallet jack.
- The position requires constant standing, walking, lifting, carrying, pushing, pulling, and handling.
- Ability to work a variety of shifts based on the requirements of a twenty-four (24) hour per day, seven (7) day per week operation.

Secondary Qualifications:

- Bilingual (French/English) language skills.
- A minimum of four months experience in shipping, receiving, and general inventory maintenance.
- Previous food preparation and customer service experience.
- Basic computer skills in MS Office (Word, Excel).
- A Food Handlers certificate and WHMIS training is required; however, may be acquired on the job.
- Previous food preparation and customer service experience.

Salary: \$13.39-\$14.04
Bargaining Unit: MGEU
Location: Club Regent Casino

Individuals should apply by completing our online application form at www.mbl.ca/jobs or by submitting a resume and application to:

Email: careers@mbl.ca
Mail: Human Resources
1555 Buffalo Place
Winnipeg, Manitoba R3C 2X1

All applications are due by **June 19, 2019**.

We thank all interested applicants, however, only those selected for interviews will be contacted.