

Kitchen Steward

Job Summary

The Kitchen Steward is responsible for a number of kitchen cleaning duties to ensure that our guests have a fine dining experience at the Rancho Santa Fe Golf Club restaurant.

The Kitchen Steward's responsibilities include, but are not limited to:

- · Cleaning and sanitizing work surfaces, kitchen and equipment
- Distribution and maintaining storage of clean pots, dishes and utensils
- Cleaning and maintaining storerooms, freezers and refrigerators
- Empties trash containers as needed
- Other duties may be assigned

Qualifications/Requirements:

- Prior experience working in a restaurant preferred
- Ability to clean kitchen thoroughly daily, including mopping floors, dish washing of pots, dishes and utensils
- Knowledge of health, safety and sanitation procedures preferred
- High School Diploma or GED Equivalency
- Must be 18 years of age
- Ability to read, write and speak English
- Ability to set up and use dish washing equipment
- Ability to multi-task and perform tasks under pressure within tight time constraints
- Ability to understand verbal and written instructions
- Must be available to work mornings and evenings, weekdays, weekends and holidays

Physical Demands:

- Frequent or occasional need to perform the following physical activities: grasping, finger dexterity, bending, pushing, pulling, twisting. Lifting/carrying up to 50 pounds
- Standing and walking on various surfaces for an extended period of time

Hourly Rate: \$20.00

All offers are contingent upon a successful background check as well as a drug screening. (We follow Federal guidelines related to drug screening results), prior to appointment of position.

Rancho Santa Fe Association is an Equal Employment Opportunity (EEO) employer. We consider all qualified candidates regardless of race, color, national origin, religion, gender, age, veteran status, political affiliation, sexual orientation, marital status, pregnancy, disability or any other protected class under federal, state or local law.