

This 276 room luxury hotel is located in the heart of Ottawa's high tech community and is guaranteed to offer unique experiences for guests and employees alike. Are you ready to break the bonds of typical chain-affiliated hotel regimes and drive innovation in your area of expertise?

Requirements

- Team Work
- Quality Orientation
- Problem Solving
- Accountability and Dependability
- Operating Equipment
- Ethics and Integrity
- **Must be available for shifts work including overnight**

Job Profile

- Ensure consistently clean and sanitized dishes, equipment, and smallwares.
- Ensure cleanliness is maintained in the various kitchen areas including all operating equipment, refrigerators and storerooms.
- Ensure refrigerators and storerooms are organized and cleaned in the various kitchen areas on a daily basis.
- Aid in the transportation of all dishes, equipment, and smallwares, to be sure it is arranged and organized up to the standards set by the Executive Sous Chef and the Executive Chef.
- Ensure dishes, equipment, and smallwares are stored in appropriate locations and organized to ensure high standards of cleanliness, minimizing waste and maximizing space.
- Ensure cleanliness of partners cafeteria, fridges, and the kitchen area.

Email your resume to resume@brookstreet.com or visit us at our Open Casting Call every Friday between 1:00 - 4:00p.m. at Brookstreet Hotel, 525 Legget Drive, Ottawa K2K 2W2.

