



Whistler Blackcomb Job Posting
Dishwasher

Whistler Blackcomb's mission is to create the best memories for you... again and again!

Why you'll love working in Food & Beverage:

- Best meal benefits
- The world's best commute to and from our on-mountain locations
- Gain valuable work experience and transferable skills
- Numerous opportunities for career advancement
- Meet great people and make life-long friends... and nobody parties like F&B!

Position Status: Full Time (30-40 hours/week) Part Time (16-29 hours/week) Seasonal, Hourly
Seasonal positions can be differentiated from year round jobs as they have predefined start dates and end dates. These dates may vary due to seasonal business fluctuations.

What you'll be doing:

- To be well versed in Whistler Blackcomb's HACCP and Food Safe programs
- To wash all dishes in a safe and timely manner
- Provide clean, sanitized kitchen implements dishes and cutlery used in food preparation and service
- To assist in maintaining a clean, safe and dry work area at all times and at the end of the day, ensure total clean up and sanitation of a work station
- Ensure breakage is kept to minimum and broken glass is disposed of properly
- Return all clean kitchen implements, dishes, and cutlery to proper storage areas
- Remove and place waste in proper containers
- To regularly (every 2 hours minimum) change the water you use to wash dishes
- To maintain a high standard of service at all times
- We are a company that works together and throughout the season you may be required to assist other departments as needed
- Live and work by our core values: Teamplay, Employee Experience, Striving to be the Best, Customer Loyalty, Honesty and Integrity, Community and Environment, and Playing Safely.
- Always show up on time, in uniform, and adhere to the grooming policy!

Qualifications:

- Must be organized, self motivated and enjoy doing routine tasks
- Food Safe Certificate 1 (Course will be offered)
- Adherence to Whistler Blackcomb's grooming and hygiene policies
- Experience working in a busy kitchen an advantage
- Proof of clear criminal record check.

Reports to: Kitchen Supervisors/Chef

Revised 2010-01-13

For a current list of available positions with Whistler Blackcomb, please call the Job Line at **604-938-7367**.

