



## Dishwasher / Kitchen Helper

### Position summary:

As a Dishwasher, you are the backbone of the kitchen. In addition to a focus of adhering to Health and Safety policies and procedures, you work closely with the Culinary Leadership team to ensure that both the front and back of the house teams have what they need to provide exceptional guest experiences. This role can be either part- or full-time, depending on your availability and preferences.

### Duties and responsibilities

- Contribute to an exceptional culinary experience for all guests.
- Ensure that the Dish Area is organized and clean to the standards of the Culinary Leadership team.
- Keep work area, plate ware, utensils, and equipment clean and always sanitized.
- Adhere to Health and Safety policies and procedures outlined in the Health and Safety Program.
- Perform all opening, closing, and cleaning tasks as instructed.
- Support deliveries, including unboxing supplies, shelving stock, and rotating items.
- Assist with our continuous efforts to ensure smooth and efficient work and service flows.
- Promote team spirit between staff in different departments, enhancing our positive work culture.
- As a team player, you assist teammates when required, such as with banquet preparation, and other kitchen-related duties.
- Perform any other reasonable request as assigned by our Culinary Leadership team.

### The ideal candidate is:

- Dedicated to providing personalized and professional service to all guests, and to showcasing the local region.
- Able to withstand extended periods of standing, and other physically demanding conditions.
- Able to operate in high pressure environment and remain calm and focused in urgent situations.
- Able to work flexible hours, including evenings, weekends, and holidays, as well as overtime from time to time.
- Able to read, write and communicate.
- Able to manage time efficiently.
- Able to pay strong attention to detail when cleaning and sanitizing the workplace.
- At least one year of experience is preferred, but we are willing to train the right, motivated individual.
- Holds or is willing to work towards holding a valid FOODSAFE or Food Safety certification.

### What do we offer?

- A fun and passionate team of food lovers.
- This is a permanent full-time role (30-40 hours per week)
- Health care benefits.



- Free parking.
- Free meal and discounts in our restaurants and bars.

Want to apply?

Send your resume to [karen@noirkitchen.com](mailto:karen@noirkitchen.com).