



BEACH RESORT &
CONFERENCE CENTRE

Working at Watermark means being part of an experienced, professional team that's here to help you succeed. Our goal is to exceed the expectations of guests and colleagues by providing genuine, caring service. Enjoy your days off in the beautiful resort town of Osoyoos, BC, with endless adventures hiking, biking, fishing, yoga, and wine tasting.

Join our tight-knit and welcoming team, and get ready for the summer of a lifetime.

Culinary Steward

Responsibilities

- Clean work areas, equipment, utensils, dishes, and silverware.
- Store food in designated containers and storage areas for easy access.
- Prepare a variety of ingredients, sauces, and baked goods based on the Chef's orders.
- Inform supervisors when supplies are getting low or equipment is not working properly.
- Wash, peel and/or cut various foods to prepare for cooking or serving
- Other duties as assigned

Qualifications

- Professional diploma or food services management preferred.
- Minimum 1 year of kitchen experience preferred.
- Demonstrated knowledge of food and catering trends, quality, production, sanitation, food cost controls, and presentation required.
- Food Safe level 1 an asset

Physical Requirements (including but not limited to)

- Frequent standing and walking throughout shift
- Occasional kneeling, pushing, pulling, lifting up to 50lbs
- Occasional ascending or descending ladders, stairs and ramps

Visa Requirements

- Must be legally eligible to work in Canada

Email your resume to:
careers@watermarkbeachresort.com