Stewarding Supervisor

- Ensuring all colleagues arrive for their shift on time, well-groomed and ready to work
- Assign workstation to all colleagues during line-up and pass on events and information
- Ensuring that all colleagues are following the proper procedures and standards set in place by the department and the hotel
- Responsible for the opening and closing shift
- Ensure that all Kitchens are cleaned, organized and sanitized
- Ensure all daily tasks list are completed
- Ensuring inter-departmental communication and cooperation in the interest of better guest satisfaction
- Ensuring that garbage & recycling removal is being done in a timely manner and done according to the rules set in place by the hotel and Parks Canada
- Assist any outlets and culinary team for any kind of resource request
- Ensuring all equipment is cleaned, maintained and properly stored after an event
- Perform walkthrough with Assistant and Chief Steward on a regular basis
- Ensure all storage room are kept clean and organized
- Have a proactive eye for detail and cleanliness
- Follow department policies, procedures and service standards
- Maintain a clean and safe work environment

To apply for the above positions, please send your full resume to careers@fullertonhotels.com