

JOB POSITION: Dishwasher DEPARTMENT: Food & Beverage

**REPORTS TO**: Sous Chef & F&B Manager / Executive Chef

**START DATE**: Mid-May End Date: End of October

Glasgow Hills Inc. operates one of Canada's top-rated golf courses. Our mission at Glasgow Hills is to have 'exceptional people delivering an exceptional experience!' As a Glasgow Hills team member, you play a significant role in helping us deliver that promise to all our guests this season.

Located in New Glasgow, PEI its mandate is to offer high customer service, high quality food and beverage options and unforgettable personal touches that make the Glasgow Hills experience unique. The ownership and management team are committed to customer satisfaction while creating a fun working environment and a strong service team. Under the direction of our Executive Chef Aaron R Smith, Piper's restaurant has grown significantly and hosts numerous private functions and weddings.

## **Job Summary**

The Piper's dishwasher position requires, but not limited to, exceptional kitchen sanitization, organization of dish area, small culinary preparation, team worker, the ability to perform side cleaning tasks on a daily/bi weekly rotation, and Be yourself, have fun, and strive to make Glasgow Hills a better place every day you come to work

## Job Requirements (not limited to)

- Reliable Transportation
- Strong Organizational Skills
- Food Safety Certificate (Encouraged)
- Ability to Learn and to be Mentored
- Fluent English and Strong Communication Skills

## Compensation

- Wage: TBD
- Tips
- Pooled Tips and paid out based on hours worked and position
- 50% off Food while on shift, 25% off Food when not on shift
- Pro Shop Retail Discount: Cost + 10%
- Staff Uniforms
- Staff Appreciation Events
- Staff Incentive Programs
- Benefit Package Offers
- Available to employees after probationary period