



BRENTWOOD BAY

Resort & Spa

join our team.

Brentwood Bay Resort & Spa is Victoria's only five star oceanfront resort. Luxury boutique hotel accommodation with thirty-three beautiful OceanSuites, spectacular seaside dining in the Brentwood SeaGrille & Pub, Sushi & Wine Bar and two conference/meeting rooms. Other resort amenities include a tranquil Spa, Marina and Eco-Adventure Centre.

mission statement.

Brentwood Bay Resort & Spa is committed to operating an aesthetically interesting and environmentally responsible oceanfront resort with elegant and discerning service. In a supportive team approach dedicated to personal development, we will honour and respect our guests, our team and ourselves in this world-class destination.

Team members of Brentwood Bay Resort & Spa are appreciated with

- competitive wages
- career advancement
- opportunities for health plan benefits
- on-site training and continued education programs
- discounts from many services including rooms, spa, cuisine and eco-adventures
- and many other incentives

job title: Dishwasher/ Prep Cook

job summary:

The qualified individual must ensure that throughout the high volume kitchen cleanliness guidelines are met or exceeded as well as prepare quality and consistent menu items as required.

job description:

The Dishwasher/Prep Cook will be expected to complete job duties as requested in a prompt and organized fashion, abiding by the standard checklist and quality specifications as provided by the Executive Chef.

- Complete all specified opening set up, closing shut down and side duties
- Sanitize dishes, glassware, flatware, pots and pans using dishwasher or by hand
- Scour pots and pans, and may clean and polish silverware
- Place equipment, dishes and utensils in appropriate storage area
- Wash work tables, cupboards and appliances
- Remove trash and clear kitchen garbage containers
- Unpack and store supplies in refrigerators, cupboards and other storage areas
- Sweep and mop floors
- Wash and peel vegetables and fruit as required
- Assist teammates whenever necessary
- Be aware of and report necessary maintenance to supervisor
- Practice proper food safety procedures and safe work environment standards
- Maintain a good working relationship with all departments
- Complete all other duties as assigned

job requirements

- Food Safe certificate
- Flexible schedule
- Command of the English language, both written and oral
- Work well independently and in a team environment with minimum supervision
- Outstanding organizational, time management, and interpersonal skills
- An interest in working in a dynamic and rapidly changing and busy environment

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