

THE FULLERTON

HOTELS AND RESORTS

Kitchen Steward

The Fullerton Hotel Sydney - Australia

JOB RESPONSIBILITIES

- Wash dishes, utensils, and kitchen equipment by hand or using industrial dishwashing machinery
- Ensure that all items are thoroughly cleaned and sanitized according to HACCP standards
- Maintain cleanliness of kitchen work surfaces, including countertops and sinks
- Empty bins regularly and dispose of waste in designated areas
- Sweep and mop floors in kitchen and dining areas to remove debris and spills
- Restock supplies, such as dish soap, cleaning agents, and disposable items as needed
- Adhere to food safety and hygiene regulations at all times to prevent contamination and ensure the safety of our guests and staff
- Follow and adhere to all WH&S process and procedures, ensuring handling and storing of cleaning chemicals and equipment to maintain safety standards

JOB REQUIREMENTS

- Strong attention to detail and ability to maintain cleanliness standards in a fast pace environment
- Ability to work effectively as part of a team and communicate clearly with coworkers and supervisors
- Physical stamina to stand for extended periods of times, lift and carry heavy objects, and perform repetitive tasks
- Basic understanding of food safety principles and willingness to undergo additional training as needed
- Flexibility to work evenings, weekends, and public holidays as required by the demands of the Hotel
- Positive attitude, reliability and willingness to take on additional responsibilities as assigned

To apply for the above position, please send your full resume to fsy.talent@fullertonhotels.com.