Floor Staff

Reports To
Cafeteria Team Leader, Chalet Manager

Purpose of the Job

Keep the food area clean and stocked

Duties & Responsibilities

- Prepare the condiment table with pickles, relish, onions, creamers, napkins, straws etc.
- Keep the condiment table supplied throughout the shift
- Make coffee
- Keep the cooler supplied (juices, milk, etc.)
- Keep all washroom areas supplied and cleaned
- Empty all garbage and recycle containers
- Clean serving trays
- Keep all windows, floors, tables, chairs and benches cleaned
- Clean outside deck - garbage picked up, remove cigarette butts from tables and carpeting and stack chairs into their proper locations at the end of the day
- Create a positive and inviting atmosphere for guests
- Learn and adhere to all fire and emergency procedures
- Knowledge of the Violence and Harassment Policy & Procedures
- Read and understand all Resort Policies and Procedures
- Other duties as assigned

Skills & Educational Requirements

- Self-motivated
- Possess effective communication and problem solving skills
- Experience working with people of all ages
- Able to work cooperatively with a number of departments
- Read & write English and able to differentiate between colours

Physical & Time Requirements

- Day Shift Hours
- Afternoon Shift Hours
- Being flexible with departmental schedule
- Being punctual and professional with assigned duties
- Follow lunch, washroom and break procedures as directed
- Physically fit to lift up to 40 lbs, assisted lifts with anything over 40 lbs
- Ability to stand for long periods of time
- Stability to walk on uneven surfaces and icy conditions
- Communicate, converse with and exchange accurate information with guests and fellow employees in a polite and professional manner