

Title: Chief Steward Executive Chef **Salary:** \$20.00 per hour

Employment: Seasonal

Fox Harb'r Resort is a 5 Star, 4 Diamond property nestled along the coast of the Northumberland Strait in Wallace, Nova Scotia. We are offering a unique opportunity for you to experience a 5 Star Luxury work environment. With this opportunity you will be presented with a distinctive career, experience, and benefits in a World Class setting.

General Description: The Seasonal Chief Steward is responsible for overseeing stewarding operations during the high-demand period. This includes maintaining hygiene and cleanliness in all food and beverage (F&B) service areas, ensuring the proper care and inventory of kitchen equipment, and leading a seasonal team of stewards to deliver efficient support to kitchen and service operations. The position requires flexibility, attention to detail, and leadership skills to meet the organization's standards during the busy season.

Qualifications & Requirements:

- Previous experience in a stewarding or supervisory role in a hospitality environment.
- Knowledge of health and safety standards, including HACCP.
- Strong leadership and organizational skills.
- Ability to work in a fast-paced, high-pressure environment.
- Flexibility
- Must be available for the entire seasonal period, including weekends, evenings, and holidays as needed

Responsibilities:

- Supervise daily operations of the stewarding team to ensure cleanliness and organization in all kitchen and F&B areas.
- Implement and uphold hygiene and sanitation standards in compliance with health and safety regulations.
- Ensure proper maintenance and operation of dishwashing machines, garbage disposal systems, and other stewarding equipment.
- Recruit, onboard, and train seasonal stewarding staff on proper cleaning, safety, and operational procedures.
- Schedule shifts and assign duties to meet the demands of the busy season.
- Monitor staff performance, offering guidance and addressing issues promptly.
- Oversee the cleaning, maintenance, and storage of all kitchen equipment, including china, glassware, silverware, and hollowware.
- Manage inventory of cleaning supplies and chemicals, ensuring adequate stock for the seasonal period.
- Minimize breakage and document losses of operational equipment.
- Work closely with the Executive Chef and F&B teams to coordinate cleaning and setup for events, banquets, and high-demand service periods.
- Liaise with the Engineering Department for the timely repair and maintenance of kitchen equipment
- Prepare and manage stewarding staff schedules for the seasonal period.
- Submit purchase requests for cleaning supplies and equipment specific to seasonal needs.
- Assist with onboarding and performance evaluations for seasonal employees.

Human Resources Department, Ann Jeffreys

Email: https://example.com Mail: 1337 Fox Harbour Rd., Fox Harbour, NS B0K 1Y0

While all responses are appreciated, only those applicants who will be invited for an interview will be contacted.



At Fox Harb'r Resort, we know every employee is a valued part of the team. Our benefits include:

- Travel Fuel Allowance
- Discounts at the Resort's Dining Areas; The Cape Cliff and Willard
- Discounts on Accommodations, Golf and Spa services & products and Activities
- Friends and Family Rates for overnight accommodations
- Complimentary use of the Junior Olympic Pool, Mineral Pool and Fitness Room
- Team Member Activities and Department Incentives
- Team Member Education Funding and Bursary Program
- Team Member housing availability

Fox Harb'r Resort is committed to creating a diverse environment and is proud to be an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, gender, gender identity or expression, sexual orientation, national origin, genetics, disability, age, or veteran status