



Dietary/Dishwasher

Shuswap Lodge Seniors Residence Society – Salmon Arm, BC

Job Description

Shuswap Lodge Seniors Community is operated by the Vancouver Resource Society. VRS is a non-profit society based in British Columbia, Canada, and has been in operation since 1972. At VRS, we are committed to meaningful work and providing innovative opportunities for seniors and persons with disabilities.

Shuswap Lodge, located in Salmon Arm, BC, has an employment opportunity for a **Dietary/Dishwasher**. If you're a team player and looking for a rewarding job, this may be the opportunity you're looking for!

Overview: Working directly with the General Manager, the **Dietary/Dishwasher** position would be oriented and trained in all departments at Shuswap Lodge.

Duties and Responsibilities:

- Responsible for the set up of dining room, adhering to all health and safety procedures.
- Serving all meals to residents, following food safe guidelines, watching for food likes and dislikes, and menu preference.
- Clearing of all dirty dishes after the residents are finished their meal, cleaning tables with disinfectants.
- Responsible for the cleaning of all counters and equipment after each meal.
- Assist under the direction of the Recreation Department, activities for the enjoyment of the residents.
- Fulfill recreation activities when the Recreation Director is not available.
- Encourage participation of residents to take part in all social and recreational activities.
- Work together with other staff in a respectful, co-operative manner to build a strong team.
- Report appropriate details to fellow staff members
- Assist Care Aides when needed.
- Please follow the dress code in the Shuswap Lodge employee handbook.
- Must be familiar with the location of all emergency exits, fire extinguishers, and first aid kits.
- Must fully understand and comply with Shuswap Lodge safety rules and regulations.
- Must promptly report all fire and safety hazards observed to your acting supervisor.
- Carry out all routines and procedures to maintain a safe and pleasant environment for the residents and co-workers.
- Complies with facilities policies and procedures.
- Reports any concerns or observations accurately to co-workers.
- Absolutely everything must be rinsed and disinfected well.

- Must be familiar with the location of all supplies.
- Disinfect trolleys before clean dishes are put on them.
- Must complete dishwashing check list at the end of every shift.
- Must fully understand and comply with Shuswap Lodge safety rules and regulations.
- Must promptly report all fire and safety hazards observed to kitchen manager.
- Carry out all routines and procedures to maintain a safe and pleasant environment.
- Work together with others in a respectful cooperative manner.
- Must be on time to begin shift as indicated. Please follow the dress code given in the Shuswap Lodge employee handbook. Dress appropriately eg. Clean and neat clothing; no sleeveless tops; no torn pants; long hair must be tied back; no opened toed shoes such as sandals are to be worn in the dish pit.

Requirements:

- Valid Food Safe Certificate
- First Aid Certificate
- Must obtain a clean Criminal Record Check upon hire
- WHMIS Certificate

Job Type: Casual

Schedule: This position requires coverage for day, evening, and weekend shifts.

Salary: \$14.75 per hour

How to Apply:

Please send all resumes to krysta@vrs.com

You can also visit our website for more career opportunities: <https://www.vrs.org/our-story/careers/>

We're all in this together

Let's stay safe!