



Kitchen Steward - Dishwasher Part-Time

Campbell River Region
Campbell River

Friday June 26, 2026

Minimum wage - \$ 20/ hour (\$18.25 to \$20.00/hr)

Company: Naturally Pacific Resort

Industry: Tourism/ Hospitality

How to apply:

Please apply directly at:

<https://naturallypacificresort.applytojob.com/apply/EHUbEUH4N6>

Expiry Date:

Friday, July 10, 2026

Details:

The Team Naturally Pacific Resort aims to become a top resort that welcomes everyone and offers exciting experiences every day. We are seeking team members who are passionate about providing exceptional hospitality and service, and who align with our values of Passion, Community, Inclusion, and Innovation. Our focus is not only on creating memorable experiences for guests but also on establishing a fulfilling and enjoyable work atmosphere for our team. Becoming part of the Naturally Pacific team will allow you to engage in the hospitality industry within an expanding company that values every individual's input and celebrates achievements collectively.

The Role As a key member of our team the Steward is responsible for providing a clean and safe kitchen environment and will assume responsibility for the cleanliness of all the dishware, pots, pans and cooking equipment in the kitchen. The Steward is also a kitchen helper and will be responsible for assisting the cooks whenever and wherever is required. Your contributions to the team include:

- Assume responsibility for the cleanliness of the kitchen.
- Keep the dish machine clean and report any functional or mechanical problems to the Sous Chef.
- Monitor dish machine water temperature and chemical levels to ensure sanitary wash cycle.
- Wash and store all tableware and kitchenware.
- Transport dishes to and from kitchen to restaurant.
- Communicate effectively with all restaurant staff.
- Keep trash levels low throughout the day in all areas.
- Assist cooks with food preparation and help keep the kitchen in an orderly fashion.
- Keep dish room clean and organized.
- Sweep and wash floors at the end of each day.
- Take out recycling at the end of each day.
- Complete opening and closing checklists.
- Ensure the availability of clean dishes.
- Unloading and storing deliveries.
- Assist wherever is required.
- Always refer to OH&S standards and follow them to ensure a safe workspace. Follow all resort policies and procedures and adhere to the grooming policies.
- Additional tasks and duties as assigned.

Perks & Benefits At Naturally Pacific Resort, we are committed to fostering a positive and supportive work environment where our employees feel valued, respected, and motivated to excel. We believe that by investing in our team members' well-being and professional development, we can

collectively achieve success and create a thriving and fulfilling work environment. You will be eligible to receive wages starting from \$18.25 to \$20.00 per hour, this will be determined by your skill set, education and experience. The Resort At Naturally Pacific Resort, our mission is to provide guests with a memorable and meaningful experience. Located at the crossroads of the forest, mountains, and the Pacific Ocean in Campbell River BC, Naturally Pacific's 100-room resort features a luxury spa, upscale restaurant and 18-hole golf course with a virtual driving range and lounge. This coastal destination offers spectacular views and access to some of the best outdoor experiences in the world. From eco-adventures, internationally renowned salmon fishing, wildlife watching, to traversing the parks and trails, Campbell River is a doorway to adventure. Naturally Pacific Resort practices equal opportunity hiring and onboarding processes to ensure equal access and participation for everyone. We understand that we have a responsibility for ensuring a safe, dignified, and welcoming environment and we are committed to creating an inclusive environment for all employees irrespective of race, colour, religion, sexual orientation, gender identity, or any other status protected by law. We believe in integrating people with disabilities into our workforce by removing barriers and meeting accessibility needs. Thank you and we look forward to receiving your application!

Qualifications & Experience:

What you need to be successful:

- Availability to work part-time on weekdays and evenings.
- Ability to work independently in a fast-paced environment.
- Ability to establish and maintain effective working relationships with team members.
- Ability to use and care for food preparation equipment.
- A positive attitude and ability to work well under pressure with food runners, cooks, and other staff.
- Ability to perform high-quality work while unsupervised.
- Ability to work in a fast-paced work environment and maintain cleanliness in a timely manner.
- High level of organizational skills.
- Excellent communicator verbally and written.
- Excellent team player.
- Experience working in a fast-paced kitchen is considered an asset.
- Experience working in the hospitality industry is considered an asset.
- Food safe Level 1 Certification is considered an asset.
