

LA VALENCIA
HOTEL
POSITION DESCRIPTION

JOB TITLE: Steward

JOB TYPE: Full Time

DEPARTMENT: Food and Beverage/Culinary

REPORTS TO: Executive Sous Chef / Executive Chef

COMPENSATION: \$20.00

JOB SUMMARY: We are looking for an energetic person who would love to support the culinary department in the kitchen. We are looking to bring on someone who shares our passion for food, wine, and superior service. Ideal candidates are highly motivated and effective at working in a fast-paced team environment. In addition, shares our passion for hospitality and creating exceptional and memorable experiences.

ESSENTIAL DUTIES:

- Wash and sanitize dishes, glassware, flatware, pots, pans, and kitchen equipment.
- Operate commercial dishwashing machines safely and efficiently.
- Ensure all items are properly cleaned, sanitized, dried, and stored.
- Keep dishwashing, kitchen, storage, and trash areas clean and organized.
- Empty trash and recycling containers and dispose of waste according to La Valencia Hotel procedures.
- Sweep and mop kitchen floors throughout the shift and at closing.
- Restock clean dishes, cookware, and utensils for kitchen and restaurant operations.
- Support the culinary team with general cleaning and other duties as assigned.
- Follow all food safety, sanitation, and workplace safety regulations.
- Report equipment malfunctions or maintenance concerns promptly.

QUALIFICATIONS & REQUIREMENTS:

- Previous dishwashing or kitchen experience preferred but not required.
- Ability to work in a fast-paced environment.
- Strong work ethic with attention to cleanliness and organization.
- Reliable, punctual, and able to work as part of a team.
- Flexible schedule, including evenings, weekends, and holidays.
- Must be able to communicate effectively with management team
- Able to speak English

PHYSICAL REQUIREMENTS:

- Ability to stand and walk for extended periods (up to 8 hours).
- Frequently lift, carry, push, and pull up to 50 pounds.
- Frequently bend, stoop, kneel, reach, twist, and climb.
- Push and pull heavy dish racks, carts, and trash bins throughout the shift.
- Work safely around hot water, steam, cleaning chemicals, and kitchen equipment.



- Manual dexterity to handle dishes, utensils, and cleaning equipment safely

WORKING ENVIRONMENT: Works indoors. Must always be alert and practice safety protocols. Will be around loud sounds and heating elements, such as Stoves, Ovens, and Flames.

Work Location: In person

Equal Opportunity Employer

The above statements are intended to be a general description of the position. The omission of a specific duty does not exclude it from the position if work is similar, related or logically assigned. Moreover, the description is subject to change as the needs of the employer or position change.

Pacifica is an Equal Employment Opportunity Employer committed to hiring a diverse workforce and maintaining an inclusive culture. All qualified applicants will receive consideration for employment, without regard to their race, religion, ancestry, national origin, sex, sexual orientation, age, disability, marital status, medical condition, and any other status protected by state or federal law. As an Equal Employment Opportunity Employer, we comply with the Americans with Disabilities Act (ADA) to make reasonable accommodation to qualified individuals. Qualified individuals are encouraged to discuss potential accommodations with the employer.