

The Terminal City Club is Vancouver's Premier Private Members Club. As a 'Platinum Club of the World' and one of Boardroom Magazine's 'Distinguished Clubs' with 'Iconic' status, we create a welcoming atmosphere for our members and guests with the opportunity to forge new business connections, host clients, entertain friends, keep fit and relax.

## ABOUT THE POSITION

As a Night Dishwasher, you are responsible for maintaining cleanliness and sanitary standards throughout the Club's kitchens. You support the kitchen department in delivering first-class service to our members and guests. Responsibilities include:

## JOB RESPONSIBILITIES

- Operate, load, and unload dishwashers; ensure dishes are efficiently cleaned and stored.
- Maintain a tidy and organized dishwashing area at all times.
- Perform general cleaning duties within the kitchen and support other sanitation-related tasks.
- Remove waste and sort recyclables in accordance with Club policies.
- Adapt to a variety of back-of-house roles as required, ensuring smooth kitchen operations.
- Provide assistance with additional tasks as needed.

## REQUIRED SKILLS & EXPERIENCE

- At least 1 year of recent dishwashing experience within a restaurant, hotel, or similar setting.
- Strong ability to collaborate and thrive in a team-oriented environment.
- Completion of Food Safe Certification is considered an asset.
- Proficiency in English with excellent interpersonal, organizational, and communication skills.
- **Flexibility to work afternoons and evenings, any day of the week.**

## WHAT'S IN IT FOR YOU?

Our team of service professionals take care of our members and in turn, we take care of our team. We offer extended benefits & pension, staff events, development opportunities, hot meals daily, easy access to transit and more! As a Night Dishwasher on our kitchen team, you'll enjoy competitive wages ranging from \$23.00 to \$24.00 per hour. If this sounds like a team you would like to be a part of, this opportunity may be for you.

## HOW TO APPLY

If this sounds like you, please submit your cover letter and resume with attention to:  
Dan Creyke, Executive Chef at [hr@tcclub.com](mailto:hr@tcclub.com)

*We thank all applicants for their interest; those being considered will be contacted.*