Rethinking Recruitment for Tourism

Role Profile
Kitchen Steward
Fictitious
Role Profile
Kitchen Steward

Job title
Kitchen Steward

About Us – Why work with us?

- **Reward & Recognition.** We host a monthly team activity day attended by the General Manager leadership team. At this session, results are analysed, and upcoming targets are discussed. We also highlight the star employees of the month who are rewarded with a gift voucher
- **A Diverse and Inclusive Environment.** We foster inclusion and diversity as an employer, providing equal opportunity to all. Our combined individuality is what creates the positive and welcoming atmosphere that our customers pride us on
- **Food Safety in Focus.** You will complete a food hygiene course and receive professional certification upon completion
- **We are environmentally aware.** With seasonal menus inspired by our natural surroundings, we have an internal Green Team dedicated to improving our sustainability efforts including food waste reduction and welcome your contribution in supporting our efforts further
- **Meet new people and make new friends.** As a family run business, we take great pride in creating a positive workplace that is warm and welcoming. Team leaders are approachable, and collaboration is encouraged. A buddy system, vibrant canteen, and monthly team outings with all departments, foster an environment where lifelong friendships are made

Job summary

The Midlands Oak Resort combines a 4-star hotel with a family friendly adventure hub and world class conference centre. Connecting families, friends, and delegates through memorable experiences for over 20 years, the property is ideally located in Ireland’s Hidden Heartlands, making it easily accessible from all corners of the country.

With 7 restaurants and bars on site, we are currently recruiting for full-time and part-time Kitchen Stewards to join our team. An integral part of running an effective and efficient food and beverage service, you will be responsible for maintaining a clean, sanitary kitchen in line with the resort’s standards and procedures.

Day to day duties include:

- Washing pots, pans and other kitchen equipment and utensils
- Maintaining the cleanliness of the back of house area including the walls and floors
- Adhering to HACCP food safety procedures
- Operating the dishwasher to clean cutlery, glassware, and crockery
- Ensuring all bars, restaurants and event space are always stocked with sufficient levels of tableware
Rethinking Recruitment for Tourism

- Keeping the storage areas clean and organised
- Contributing to the positive work environment
- Working with heavy duty cleaning products

**Job requirements**

- Ability to work while standing up for long periods of time
- Good organisational skills
- Ability to work efficiently
- Physical ability to perform heavy lifting
- Commitment to adhere to food & health safety guidelines

**Job benefits**

- Uniform and meals on duty
- Quarterly team building event with all departments offering a chance to network and chat with HODs
- Staff gym so you can enjoy a convenient workout before or after work
- Pension scheme to help you save for your future
- Flexible working hours so that you can have a healthy work-life balance
- Ongoing training with the opportunity to take part in one programme of your choice per quarter to support your development
- Friends & family rates for overnight stays during the shoulder season
- 20% discount for all staff on food, beverage, spa treatments and activities

**Call to action**

To apply, please send a copy of your CV with 100 words outlining why you would like to join the team to careers@midlandsoakresort.ie. Applications are open until the end of the month.

**Staff testimonials**

Having started my career as a Kitchen Steward, I was always keen to watch and learn from those around me. As Director of Culinary today, I have a great respect and appreciation for everyone at every level across the food and beverage team. Were it not for the ongoing support and training I received from my leaders at The Midlands Oak Resort, I would not be in the position I am today.

*George – Director of Culinary, 20 years’ service*

Coming to work never feels like a job when you love what you do. I especially enjoy the perks and have treated my family to a meal to celebrate our parents recent wedding anniversary (at a generous discount).

*Aoife – Spa Therapist, 2 years’ service*

I have worked in many hotels and guesthouses throughout my career and can honestly say that there has been nowhere as warm and welcoming as The Midlands Oak Resort. The environment is very positive with excellent leaders who show genuine care for their teams. It is also a very fun and relaxed place to work where people are encouraged to reach their potential each day.

*Marina - Housekeeping, 1.5 years’ service*
Pay range information
We provide competitive rates of pay, ranging from €XX.XXph - €XX.XXph, depending on experience, rising to €XX.XXph post successful completion of in company training opportunities.

SAMPLE JOB AD COPY

<table>
<thead>
<tr>
<th>Window Display</th>
<th>WE'RE HIRING</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>KITCHEN STEWARDS</td>
</tr>
<tr>
<td></td>
<td>FULL &amp; PART TIME</td>
</tr>
<tr>
<td></td>
<td>COMPETITIVE SALARY &amp; FLEXIBLE WORKING HOURS</td>
</tr>
<tr>
<td></td>
<td>DROP IN WITH YOUR CV TODAY</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Classified Print Ad</th>
<th>THE MIDLANDS OAK RESORT</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>RECRUITMENT OPEN DAY</td>
</tr>
<tr>
<td></td>
<td>SATURDAY 12-4PM</td>
</tr>
<tr>
<td></td>
<td>FULL &amp; PART TIME KITCHEN STEWARD ROLES</td>
</tr>
<tr>
<td></td>
<td>COMPETITIVE RATES APPLY</td>
</tr>
</tbody>
</table>