



POSTED: FEBRUARY 12, 2020 DEADLINE: UNTIL FILLED

JOB DESCRIPTION

POSITION: Lead Night Cleaner
DEPARTMENT: Food and Beverage
LOCATION: Sugar Bush kitchen and NW Sports Bar kitchen
SUPERVISOR: Kitchen Manager, Food and Beverage Director
EMPLOMENT: Full-Time
SALARY/PAY RATE: Pay Grade 12: \$13.00 - \$17.02/Hour (D.O.E.)

DESCRIPTION:

Leads, motivates and works alongside Night Cleaner Staff in maintaining heavy duty cleanliness of kitchen equipment, work areas and restaurant equipment. Works with management and Lead Cooks to keep all equipment and kitchen clean and in working order. Report any equipment concerns and issues directly to Kitchen Manager an F&B Director.

RESPONSIBILITIES:

- **Monitor and oversee that all items listed below are being completed on time and to high standards.**
- Filter all fryers nightly, add new oil to fill line as needed.
- Dump fryers on Friday and Tuesday nights.
- Boil out fryers once every two weeks.
- Empty old grease into grease dumpsters outside. Clean pots after being dumped.
- Assist in taking out end of the night garbage and cardboard.
- Sweep and mop entire kitchen floor.
- Clean stainless-steel back splashes behind all kitchen equipment; Front, back and steam kettle line.
- Keep ceiling vent tile areas clean and all walls in kitchen free of dust.
- Pull down and wash hood grease filters weekly in both kitchens.
- Empty and wash grease catch pans on hoods weekly.
- Wash and empty hot wells on buffet unit every Monday, Wednesday, Friday and Saturday.
- Wash salad bar unit inside nightly, including soup wells.
- Empty and wash front line hot wells.
- Wash outside and inside of garbage cans weekly.
- Wash outside of cardboard/garbage transport cart weekly.
- Wash garbage can dollies weekly.

- Recognize that each employee is a representative of the casino, and as such is responsible for demonstrating courtesy, respect, and sensitivity to the needs of every guest/team member.
- Provide excellent guest service, internal and external, through active guest engagement and positive attitude.
- Clean and de-lime table top units in Café and Sports Bar weekly.
- Take apart 6 burner stove tops and clean grates and stove top.
- All employees must be flexible and assume other responsibilities and task as assigned by management; this means fulfilling all other job duties as assigned.
- Flexible with scheduling of shifts and willing to work all nights, weekends, and holidays.

MINIMUM REQUIRED QUALIFICATIONS:

- High School Diploma or GED.
- Must be willing and able to pass preemployment screenings as requested.

PREFERRED QUALIFICATIONS:

- Previous leadership experience
- 3-6 months related experience and/or training.

PHYSICAL REQUIREMENTS

- Prolonged walking and standing up to 90% of a full shift.
- Ability to bend, stoop, lift, and carry up to 50-75 pounds.

The above statements are intended to describe the general nature and level of work performed by people assigned to this classification. They are not intended to be construed, as an exhaustive list of all responsibilities, duties and skills required of personnel so classified. Management retains the right to add or to change the duties of the position at any time. Must be able to pass a pre-employment drug screen and applicable background checks related to the position if required.

OUR MISSION

Our mission is to provide an exceptional and memorable experience to every guest, every time. Each team member will demonstrate a high level of professionalism, provide a safe, clean and entertaining experience for all guests, internal and external.

Integrity, Service, Professionalism, Value. This is our PROMISE.

Approval by the Public Enterprise Finance Commission (PEFC): August 6, 2019

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