



# Job Preview – Culinary Role

When people think of jobs in the hospitality industry, they often picture customer service roles such as working at the front desk in the lobby of a hotel, or as a server in a busy restaurant. While these jobs involve significant interaction with guests, there are many other “behind the scenes” jobs that have significantly less customer interaction, but are equally as important to ensuring customer satisfaction. Examples include jobs in housekeeping, maintenance and engineering, in the kitchen as a dishwasher or cook, or in the back office as a file clerk or assistant. Many of these jobs are entry-level positions, with an opportunity to grow and move into higher-level positions with more responsibility and a bigger paycheck!

This job preview focuses on the culinary and stewarding roles within a hotel. We’ll be highlighting some of the common tasks performed, as well as some of the challenges of the jobs to help you gain a better understanding about these two important positions. So let’s get started!

Your main responsibilities in the culinary role will be to prepare ingredients for use by the Chef. This might include washing, chopping shredding and grating various vegetables and food items, and then storing them according to safety regulations. You will also assist with monitoring inventory and unloading deliveries of food and other kitchen supplies. Additional tasks may include cleaning workstations, cooking equipment, and food storage areas throughout the kitchen, as well as emptying the trash bins regularly.

In the stewarding role your main duties will be to scrape, rinse, and load used dinnerware and utensils into the dishwasher, and scrubbing and sanitizing the pots and pans. You will also be responsible for promptly unloading the dishwasher and ensuring the freshly cleaned items are safely stored and well organized. Other important tasks will be cleaning and sanitizing the dish machine, making sure the kitchen floor is clean and dry at all times, and performing other general cleaning duties as assigned by your supervisor.

You might like that these roles require a high level of perfection, and that daily tasks are often repetitive and predictable – you’ll likely be doing the same kinds of tasks during every shift. These jobs also have clear and defined expectations. For example, in the culinary role, you may be required to prepare ingredients by following a specific recipe list; and in the stewarding role, you’ll be working with kitchen items that are often labelled or colour coded and must be stored and organized in their proper place so they are ready for next use. Training for these roles is often by example - instead of reading a manual or being told what to do, you’ll be able to see it demonstrated and actually participate while you learn



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There are some challenges to these jobs that you should consider before deciding if they are a good fit for you. The work environment could be loud at times, with varying temperatures and intense smells. You will also be required to multitask in a high-paced environment that requires you to complete tasks quickly and communicate frequently with your coworkers. These roles require you to have spatial awareness, as you'll likely be working with a large group of staff in one area. There are also some physical demands with this job – you'll be on your feet for your entire shift and you will have to do some bending and lifting.

No matter which role you work in at a hotel or within the hospitality industry, dependability, consistency in attendance and a positive attitude are important. You'll be able to meet new people and learn tasks that are easily transferable to other positions and industries. For example, the skills you develop and gain in a culinary or stewarding position could be applied to similar jobs in a wide variety of restaurants or fast food outlets, a hospital or school cafeteria, or even on a cruise ship. You may also consider broadening your skills and training to become a cook, a chef, or a baker – or as a server or host in a restaurant.

Another important point to note is that hotels are one of the few businesses that are open 365 days a year, 24 hours a day, 7 days a week, so your schedule might include shift work and working on a holiday.

If you're looking for a positive work environment and the opportunity to grow and advance over time, a culinary or stewarding role might be a good fit for you and a really great place to start your employment and career journey!