

**Position:**

Steward

**Reports to:**

Executive Chef and Sous Chef

The Oasis Restaurant is looking for two (2) Stewards who's overall responsibly will be to clean and maintain the kitchen and dining facilities

**Job Tasks:**

- Washes all kitchen utensils, flatware and other kitchen items following sanitation standards established by the Embassy's Health Unit.
- Places all cleaned items in their proper place ensuring that the items are neatly stacked and organized.
- Maintains general cleanliness of the kitchen according to the Health Units' sanitation standards.
- Removes all trash from the kitchen and throws trash in the appropriate Embassy dumpsters
- Assists the cooks and chefs with cleaning.
- Transports all the kitchens delivery items from the back gate to the kitchen and places these items in their proper place once the delivery has been checked and verified by the appropriate kitchen personnel
- Assists the staff in clearing dining room tables if needed
- Properly cares for all equipment, tools and instruments and ensures that they are cleaned and properly stored.
- Strictly adheres to hygiene and sanitation rules as required by the Embassy's Health Unit.
- Learns and executes the Embassy fire, safety and evacuation regulations.
- Assists other personnel with their duties, if necessary.
- Performs any other duties as assigned by the Executive Chef.

Please send your resume to the AECSA General Manager at [KaaoushJL@state.gov](mailto:KaaoushJL@state.gov).