



Job Title: Kitchen Steward
Department: Culinary
Reports To: Executive Chef or
Executive Sous Chef
FLSA Status: Non-exempt; Full time
Last Revised: January 2022

White Oak conserves and sustains some of the earth's rarest species through sustainable conservation breeding, education, and responsible land stewardship. The conservation programs span 700 acres along the Saint Marys River in northeast Florida, surrounded by 17,000 acres of mixed forest and wetlands that make up the beautiful White Oak property. White Oak serves as a premier hub offering adults and students the opportunity to experience wildlife conservation first-hand through professional training programs and immersive conservation experiences.

White Oak Mission:

Save endangered wildlife and habitats through sustainable conservation breeding, education, and responsible land stewardship.

Position Purpose

The Kitchen Steward represents White Oak's café with the highest standard of excellence in kitchen cleanliness and organization. The primary purpose of the position is ensuring the kitchen is clean, well-maintained, and organized always. The Kitchen Steward will maintain a proper level of clean inventory with a high standard of cleanliness according to White Oak standards.

Essential Responsibilities

The essential duties and responsibilities of this position include the following.

- Ensure all equipment is clean and in good working order.
- Check all chemical levels and inventory.
- Wear all PPE as according to White Oak standards.
- Review Guest Event information.
- Assist the Chefs and Servers as needed.
- Ensure all items are clean according to sanitation guidelines.
- Maintain a clean and organized work area.
- Monitor proper tank temperatures and chemicals.
- Report all breakage.
- Complete day-end dishwasher maintenance.
- Clean all soiled items.
- Assist with garden maintenance.
- Remove trash and recycling.
- Sweep and Mop.
- Clean, sanitize and close workstations.
- Perform other duties as directed.

Qualifications:

Able to workdays, evenings and/or weekends, and holidays.

Clean, with good hygiene habits.

Communicates effectively.

Detail-oriented.

Multi-tasks efficiently.

Organized, accurate and reliable.

Prioritizes and works efficiently with limited supervision.

Professional attitude and expectations.

Positive and upbeat attitude.

Recognizes and resolves problems quickly and efficiently.

Valid Driver's license required.

White requires all candidates to successfully complete a pre-employment drug screening and candidates may be asked to successfully complete a background screening.

Physical Demands and Working Conditions

Standing and walking for extended periods of time.

Occasional bending, kneeling, or crouching.

Reaching overhead, above the shoulders and horizontally.

Lifting, carrying, pushing, and pulling object(s) weighing up to 50 pounds.

Indoor/outdoor environment subject to changing conditions and temperatures exceeding 90 degrees at times.

Changing priorities and interruptions.

Why White Oak?

Opportunity to work in a beautiful, one-of-a-kind place with access to White Oak amenities.

Competitive salary.

Three health plan options to meet you and your family's needs.

Affordable Dental and Vision coverage.

100% company-paid Life, AD&D, Short-term, and Long-term Disability.

401(k) retirement plan with a company matching contribution.

White Oak Conservation is committed to creating an environment where diverse perspectives are welcome, and to nurturing a culture where everyone feels valued and appreciated. We are proud to be an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to gender, race, color, age, national origin, religion, disability, marital status, sexual orientation, gender identity/expression, citizenship, pregnancy or maternity, veteran status, or any other status protected by applicable national, federal, state, or local law.