

ABOUT THE ROLE

Title: Steward

Team: Culinary

Location: Fogo Island, Newfoundland, Canada

WHO WE ARE

A member of Relais & Châteaux with Three MICHELIN Keys, Fogo Island Inn is a 29-room luxury hotel, built on principles of sustainability and respect for nature and culture. The Inn is a community asset, owned by the charity [Shorefast](#), and 100 percent of operating surpluses are reinvested into Shorefast's work to secure a resilient future for Fogo Island.

Our work has garnered significant international interest including a feature on [60 Minutes](#) and in The New York Times' [52 Places for a Changed World](#). The mission of Shorefast is to build, learn, and share economic development practices that catalyse the assets of local places, starting with Fogo Island.

Learn more about us: fogoislandinn.ca

THE OPPORTUNITY (multiple positions available)

As **Steward**, you will play a role in ensuring the cleanliness and organization of the kitchen and back-of-house areas. You will be responsible for maintaining a high standard of hygiene while supporting the Culinary Team in delivering daily operations.

WHAT YOU'LL DO

- Wash and sanitize dishes, glassware, cutlery, and kitchen equipment according to Inn standards.
- Ensure that all cooking and serving utensils, pots, pans, and equipment are thoroughly cleaned, dried, and stored properly.
- Keep kitchen and dishwashing areas clean, organized, and sanitized at all times, following health and safety guidelines.
- Operate dishwashing machines and other cleaning equipment efficiently.
- Dispose of kitchen waste and garbage, ensuring proper waste separation for recycling and composting as required.
- Assist with kitchen prep as needed, such as cleaning and peeling vegetables, and basic food preparation tasks under the direction of Culinary Leadership.
- Assist with unloading, organizing and storing food and supplies when deliveries arrive.
- Maintain cleanliness of floors, walls and work surfaces to ensure a safe and sanitary environment.
- Work collaboratively to maintain smooth operations and uphold high standards of cleanliness and safety.
- Other duties as required.

QUALIFICATIONS AND EXPERIENCE

- Previous experience as a Steward or in a similar role is preferred but not required.
- Ability to work in a fast-paced environment and handle pressure during busy service periods.

- Knowledge of proper cleaning techniques, food safety, and hygiene practices an asset.
- Physical ability to stand for long periods, lift heavy items (up to 25 lbs), and work in a dynamic environment.
- Organizational skills and attention to detail.
- Flexibility to work shifts, including nights, weekends, and holidays.

WHAT WE OFFER

- Competitive wages
- Access to an employee work-out room, to support personal well-being
- An engaged, highly supportive, and collaborative environment that encourages creativity and curiosity
- The opportunity to work in a thriving social enterprise
- Continued learning and professional development training

TO APPLY

Please submit a cover letter and resume to careers@fogoislandinn.ca, with the subject line “**Steward**”; Questions about this position may also be directed here.

Deadline for Applications: Until Filled

We are grateful for all applications, but only those selected for an interview will be contacted.

We endeavour to foster an accessible work environment and to ensure all in our care feel safe and valued. Please reach out if there is anything we can do to accommodate a more accessible or inclusive application process.