

Open Positions as of March 13, 2014

Housekeeping House Person (Full-Time)

Responsible for meeting the hotel standards for cleanliness of public areas; assist Room Attendants with stocking supplies and linen; clean all assigned areas of the hotel on schedule; pass most inspections. Maintain work area neat and organized.

Housekeeping Room Attendant (Full Time)

Responsible for maintaining the cleanliness of the guest rooms assigned, this includes making beds, cleaning bathrooms, dusting, vacuuming and replacing amenities. This individual must have the ability to lift, pull and push a moderate weight. This is a fast paced position. Previous cleaning experience as well as the ability to communicate with guests is preferred.

Dishwasher (Full-Time)

Responsible to clean and sanitize plate ware, silverware, glassware, pots/pans, utensils and equipment; places clean items on specified shelves. This position cleans kitchen areas, and may assist with set-up and storage of kitchen items.

Banquet Capitan (Full -Time)

The Banquet Captain functions as the lead banquet server; trains and schedules banquet servers. This position also performs the duties of a banquet server, taking food and drink orders and serving guests.

Banquet Server/Set-Up (On-Call)

Set up, tend and breakdown banquet functions according to standard policies and procedures in a safe, accident-free manner. Serve guests in a friendly, courteous, and timely manner according to standards.

PBX Operator (Full-Time)

Responsible for handling incoming and outgoing phone calls; responding to guest requests; learn and disseminate basic hotel information; be knowledgeable of procedures and techniques necessary for the smooth operation of the department. Operate the hotel switchboard in an efficient, courteous and professional manner to provide quality operations which maximize guest satisfaction. Candidate must have excellent communication skills and ability to multitask and work a varied schedule.

Front Desk Clerk (Full-Time)

Organize, confirm, process, and conduct all guest check-ins/check-outs, room reservations, requests, changes, and cancellations. Secure payment; verify and adjust billing. Activate and

distribute room keys. Process all guest requests and relay messages. Welcome and acknowledge all guests according to company standards; anticipate and address guests` service needs; thank guests with genuine appreciation.

Executive Chef (Full-Time)

As the Executive Chef you are responsible for overseeing culinary operations; ensuring quality and consistency for all food preparation; creating recipes and supporting materials; maximizing and maintaining operation's resources and inventory; accurately forecasting food and labor costs; selecting, training, developing Team Members and maintaining a positive, cooperative work environment. Ensure full compliance with health and safety regulations. Observe company guidelines to successfully meet or exceed audit standards.

Please apply online at www.davidsonhotels.com