

GRAND CAYMAN

CAYMAN ISLANDS

Position: Steward / Stewardess

Reporting Relationship: Kitchen Supervisor / Chef de Cuisine

Location: ONE GT, Grand Cayman - Goring Avenue Grand Cayman, Cayman Islands KY1-1105

Work Type: 100% On-Site

Position Summary: The Steward/Stewardess is responsible for maintaining the cleanliness, sanitation, and organization of the kitchen, dishwashing areas, and back-of-house facilities. This role supports the culinary team by ensuring proper hygiene, safe handling of kitchen equipment, and availability of clean dishes, utensils, and equipment. As a vital part of the kitchen brigade, the Steward/Stewardess upholds cleanliness standards in compliance with Cayman Islands health and safety regulations.

About ONE GT (Grand Cayman): Expected to open by the end of 2025, ONE GT is Grand Cayman's premier luxury urban residential resort. Located in the heart of George Town, our 10-story landmark features the island's only rooftop infinite-edge pool, high-end dining options, a pastry café, and stunning 360-degree views. The resort is steps away from luxury shopping, gourmet dining, and cultural landmarks, offering a seamless balance of productivity and relaxation. ONE GT has been awarded the 5-star winner and nominee for several regional awards and won Best Hotel Architecture Cayman Islands and Best New Hotel Construction & Design.

About Remington Hospitality: ONE GT, Grand Cayman is managed by Remington Hospitality. When you build a career at Remington, you achieve success, growth, and friendships. We offer endless opportunities and so many reasons to stay with us. As a team, we roll up our sleeves to take care of our guests and celebrate success together. Expectations are clear, collaboration is encouraged, and opportunity is there-if you reach for it. Come join us and succeed in our dynamic culture where you are valued and appreciated.

Core Responsibilities:

- Wash, sanitize, and store dishes, utensils, glassware, and kitchen equipment.
- Handle garbage, recycling, and food waste removal from kitchens to designated areas, replacing bins and bags as needed.
- Clean and sanitize kitchen surfaces, floors, storage areas, and back-of-house spaces.
- Empty trash, recycling, and food waste bins, ensuring safe disposal according to hotel and environmental standards.
- Maintain proper use of cleaning chemicals and follow all safety guidelines.
- Assist cooks and chefs with basic food preparation and transport of supplies when needed.
- Ensure dishwashing and cleaning supplies are stocked and available at all times.
- Support banquet and restaurant operations by providing clean service ware promptly.
- Help maintain inventory of cleaning equipment and report any malfunctions.
- Follow safe chemical handling procedures, use personal protective equipment (PPE) when required.
- Maintain high standards of cleanliness to support HACCP and food safety programs.
- Work closely with chefs, kitchen staff, and F&B teams to ensure smooth operations.
- Communicate any shortages of dishware, utensils, or cleaning supplies to the Kitchen Supervisor.
- Assist during busy service periods by supporting kitchen or banquet teams.



Knowledge, Skills, and Competencies:

- High school diploma or equivalent (preferred).
- Food handler certification
- Previous stewarding, cleaning, or kitchen experience (preferred but not required).
- Ability to work quickly and efficiently in a fast-paced environment.
- Strong attention to cleanliness and detail.
- Ability to safely lift, push, and pull heavy loads.
- Good teamwork and communication skill.

Additional Requirements: This job description is not an exhaustive list of all job functions required for this position. Additional duties may be assigned as needed based on business demands.

Preference will be given to Caymanians and Permanent Resident Holders (P.R. & RERC Holder)

