



Position: Dishwasher

Breton Crafthouse, 291 Esplanade, Sydney Nova Scotia

Deadline to Apply: June 15, 2026. Estimated start date: As soon as possible.

Dates and hours of position: full-time and part-time positions available. Must be available to work evenings and weekends.

Who are we? Breton Crafthouse is the next evolution of Breton Brewing Co., a locally loved brewery based in Sydney, Nova Scotia. Our restaurant blends award-winning craft beer with a standout food program focused on authentic brick-oven pizza and elevated comfort food, made with fresh, high-quality ingredients.

Breton Crafthouse is seeking a Dishwasher to join our team. If you thrive in a fast-paced kitchen, take pride in cleaning and organization, and want to be a part of our growing team, we want to meet you!

The Role: Dishwasher

As a dishwasher, you are a part of both the culinary and service teams and are an integral part that ensures efficient service. You're a team-oriented individual who is looking for experience in the hospitality industry. You work effortlessly as part of a team and have excellent organizational skills. You clean and organize dishes and equipment appropriately, while maintaining a safe, sanitary and clean work environment at all times. You communicate effectively, and calmly and have a strong understanding of health and safety regulations, along with a commitment to keep the dish area maintained.

Responsibilities Include:

- **Dishwashing:** Washing, sanitizing, and restocking dishes, glassware, pots, pans, and utensils using a commercial dish machine and sinks.
- **Kitchen Clean-Up:** Keeping floors, surfaces, garbage, and equipment clean and safe throughout the shift.
- **Organization:** Ensuring everything is put away in the correct place and maintaining back-of-house cleanliness and order.
- **Support:** Assisting with basic prep or receiving deliveries when needed.
- **Shift Readiness:** Completing opening, mid, or closing duties based on assigned shifts.

What We're Looking For

- **Work Ethic:** You're reliable, quick on your feet, and not afraid of hard work.

- **Team Player:** You work well with others and communicate clearly and respectfully.
- **Physical Requirements:** Able to lift up to 50 lbs and stay on your feet for extended periods.
- **Availability:** Must be available evenings and weekends, including peak dining hours.
- **Experience:** Previous kitchen or dish experience is a plus but not required—we're happy to train.
- **Collaborative:** Demonstrates the ability to work effectively within a team environment and remains open to feedback and new ideas.
- **Food Safety:** Valid Food Safety certification is required. Keeping an up to date certification is a requirement of maintaining employment.

The Perks

- Employee discount
- Career growth in a fast-growing company with proven success. Positive and supportive culture in a brand-new downtown venue.

How to Apply

If you are interested in this position and think you are the right person to help lead our Breton Crafthouse kitchen team, please send a **Resume, References and Cover Letter** telling us a little bit about yourself and what position you are applying for.

Send to: careers@bretonbrewing.ca

We ask you to please not follow up. We thank all applicants for their interest, however only those candidates selected for interviews will be contacted. If you do not feel that you are suitable for this role, but are still interested in working with us, more positions will be posted in the coming weeks.

Breton Brewing Co is an equal opportunity employer. Breton Brewing Co is committed to creating an inclusive environment that respects values, cultures, and experiences of our customers and staff. We believe diversity drives innovation, creativity, and empowerment that leaves a mark on our business. Diversity connects us closer to our customers and the communities we serve.