



Position	Dishwasher
Classification	Full-time/Part-time, Seasonal, Non-Benefit Eligible
Reports to	Sous Chefs, Executive Chef
Supervises	None
Salary or Hourly	Hourly

Job Summary:

The Dishwasher position is a working hourly position responsible for the cleaning and sanitation of all culinary tools, dishes and utensils from events and dining outlets.

Job Duties:

- Assists with receiving kitchen product and assessing inventory
- Help maintain proper storage and upkeep of china, glassware, silverware and cooking utensils.
- Performs necessary cleanup and maintenance of the food preparation and storage facilities
- Stores and distributes food and beverage products and supplies throughout the kitchen
- Cleans and maintains banquet and service equipment
- Present at all times on his/her station during peak service times
- Maintain lines of communication with dining and kitchen staff
- Report any machine repairs as needed to maintenance and management
- Properly collect and dispose of waste
- Ensures that workstation and equipment are clean and sanitary throughout the work shift
- Adheres to state and local health and safety regulations
- Maintains the highest Food Quality and sanitary standards
- Performs other duties as assigned

Education and/or Experience:

- 1-2 years experience in culinary field or related areas preferred
- High School Diploma or in related field preferred

Job Competencies:

- Ability to work in a fast-paced environment
- Strong organizational skills to prioritize work activities
- Strong interpersonal skills required

- Excellent written and verbal communication skills

Working Conditions:

Work will generally be performed in both indoor and outdoor environments. Temperatures can range from 100+ F to 32 F, and there may be exposure to loud noises and sustained elements. Working schedule is generally 40 hours per week, with some holidays, weekends and travel required. Must have the ability to lift up to 50 lbs. as required. General standing, walking, lifting, pushing and pulling movements are required.