



DISHWASHER

POSITION SUMMARY

To provide a clean and safe kitchen area for our staff. To wash and clean all plate ware, pots, pans and cooking equipment and keep the dish room and equipment clean and organized.

ESSENTIAL DUTIES & FUNCTIONS

Candidates responsibilities will include (but not limited to) the following:

- Responsible for the cleanliness of dishware
- Able to load, run and unload dish machine in a timely and efficient manner
- Maintain adequate levels of clean plate ware for dining room and kitchen
- Keep the dish machine clean and report any functional or mechanical problems to the kitchen manager immediately
- Replenish clean dishes, utensils and cooking equipment in storage area
- Clean garbage cans
- Bag and haul kitchen trash to dumpster and recycling bin
- Handle plate ware carefully to prevent breakage and loss
- Clean food preparation and production areas, as required
- Sweep and scrub floors
- Performs other related duties as assigned by the Kitchen Manager

DESIRED CAPABILITIES/CHARACTERISTICS

- Must be at least 18 years of age
- Must possess current Food handler's card or successfully complete Food Handler Assessment and obtain certification within first 30 days of employment.
- Must be dependable and able to work flexible schedules including evenings, weekends, and holidays
- Ability to multi task in a fast paced environment and maintain a professional decorum and attitude when under pressure
- Fundamental understanding of sanitation, cleanliness and personal hygiene
- Experience working in a team orientated environment

KEY RELATIONSHIPS

- Reports directly to the Kitchen Manager
- Frequent interaction with the Kitchen and Taproom staff

PHYSICAL REQUIREMENTS

- Standing and walking during entire shift
- Lifts and carries supplies, cases up to 50 lbs.
- Reaches, bends, stoops, lifts, shakes, stirs, pours and carries