CU HAWAII JOB DESCRIPTION

Job Title: Dishwasher
Employment Type: Full-Time
FLSA Status: Non-exempt
Reports To: Sous Chef

Job Summary

The Dishwasher supports the kitchen at CU Hawaii's Fort Ruger Market location, a take-out restaurant serving local favorites including poke and Hawaiian food for breakfast, lunch, and dinner. This role keeps the kitchen running smoothly by cleaning and sanitizing dishware, cookware, and kitchen equipment and maintaining overall cleanliness of the kitchen and dish area. Working under the direction of the Sous Chef, the Dishwasher plays a key role in supporting food safety and efficient kitchen operations. This is a full-time position with a regular work schedule of 30 or more hours per week.

Key Responsibilities

Dishwashing & Sanitation

- Wash, rinse, and sanitize dishes, utensils, pots, pans, cutting boards, and kitchen equipment throughout the shift.
- Operate the dish machine and/or manual dishwashing stations according to proper sanitation procedures and water temperature standards.
- Ensure clean dishware, utensils, and equipment are available for kitchen and counter staff throughout breakfast, lunch, and dinner service, 6:00 AM–8:00 PM.
- Properly store clean dishware, cookware, and utensils in designated areas.

Kitchen Cleanliness

- Maintain cleanliness of the dish area, including floors, walls, and drains.
- Empty and manage trash and recycling, including taking it to designated disposal areas.
- Assist with general kitchen cleaning duties, including sweeping, mopping, and wiping down surfaces.
- Participate in opening, mid-shift, and closing cleaning duties per kitchen checklists.

Support & Teamwork

- Assist kitchen staff with basic food prep or stocking tasks as needed and directed.
- Communicate with kitchen staff to ensure dishware and supplies are available when needed, especially during peak breakfast, lunch, and dinner periods.
- Report any equipment issues or safety hazards to the Sous Chef.

Qualifications

- No prior experience required; on-the-job training provided.
- Reliable and punctual with a strong work ethic.
- Ability to work efficiently in a fast-paced kitchen environment.
- Current Hawaii Food Handler Certification (or ability to obtain before first shift).

- Able to stand and walk for extended periods, up to a full shift, and lift up to 50 lbs.
- Able to work near heat, hot water, and cleaning chemicals; comfortable in a wet work environment.
- Availability for early morning, evening, weekend, and holiday shifts as scheduled.

Supervisory Responsibilities

This job has no supervisory responsibilities.

Benefits

- PTO and paid company holidays including Floating Holidays
- Choice of HMSA/HDS or Kaiser health insurance coverage
- 401(k) plan with company match
- Opportunities for professional advancement with a growing company