

Dishwasher

Position Purpose

Functions as productive team player in the kitchen to ensure an efficient and productive work environment and to assist in creating the Best Guest Experience!

Essential Functions - What will you be doing?

- Operate an industrial dishwasher
- Wash pans, pots, dishes, glassware and other items commonly used in a restaurant kitchen by hand prior to placing items in the dishwasher
- Empty and clean all trash receptacles
- Provide assistance to prep cook and other kitchen staff as needed, especially during peak times, such as maintaining stock supply on prepped food
- Perform opening, closing side work such as cleaning floors and walls
- Maintains a high degree of cleanliness throughout the work area including reach-in and walk-in boxes when needed

What are we looking for?

- Experience in a high-volume restaurant and ability to work effectively under pressure preferred, but willing to train
- Positive attitude and a desire to learn
- Must be able to operate dishwashing machine and maintain a clean kitchen
- Ability to scrape, sort, and stack dirty dishes, load into dishwashing machine and safely operate machine
- All pans, pots, dishes, glassware and other items need to be unloaded and put back in their proper placements for reuse
- Ability to work productively in a team environment
- Ability to multi-task and adapt quickly to change
- Ability to clearly communicate

Typical Physical Demands

- Requires manual dexterity sufficient to operate culinary equipment.
- Requires ability to stand for extended periods of time for up to but not limited to 8 hours without sitting or leaning.
- Requires bending, stretching, twisting, stooping, carrying, lifting and reaching above the shoulder in excess to 50 lbs with your body and arms and push or pull 100 lbs.
- Ability to work under variable temperatures and noise levels
- Near Vision - The ability to hear and see details at close range.