



Position

Dishwasher

Responsibilities

- Prepare a presoaking bath for cutlery
- Place flatware in dishwasher baskets with handles down and eating ends up.
- Pre-rinse flatware basket using overhead sprayer and slide basket through dishwasher.
- Remove flatware and sort according to cutlery type and department
- Rack dishes of the same size together in the dishwasher conveyer rack
- Place cups, bowls etc..., upside down in the racks.
- Rinse it with overhead sprayer and run it through the dishwashing machine.
- Remove dishes and cups and stack them neatly in their proper cassettes or racks.
- Rinse the glasses with overhead sprayer and run it through the dishwasher.
- Remove glasses and sort according to type and department.
- Clean and mop dishwasher area as needed.
- Perform all duties in a safe manner according to established safe work practices.
- Report any accidents, injuries, near misses and/or hazardous conditions.
- Other related duties as necessary.

Qualifications

- Must be able to speak and understand English.
- Must be able to stand and exert well-paced mobility for up to 5 hours in length.
- Work tasks are performed indoors. Temperature is controlled by hotel ventilation systems; however, must be able to work in typical kitchens temperatures.
- Must have the ability to bend, squat and lift up to 10 lbs., including, but not limited to, pots and pans and trays of food or food items, on a regular and continuing basis.
- Must be able to push and pull carts weighing up to 100 lbs. occasionally.
- Must be able to bend, stoop, squat and stretch to fulfill cleaning tasks.
- Requires manual dexterity to use and operate all necessary equipment.
- Requires grasping, standing, walking, repetitive motions, bending, listening and hearing ability

Hours of work

Days of the week vary according to business levels.

Shift are between the hours of 4:00pm and 12:30am; weekends and holidays required.

Reports to

Executive Chef