



Dishwasher

Reports to: Executive Chef, Sous Chef

Positions Summary:

The dishwasher is the backbone of the entire food operation. A dishwasher must be flexible as business indicates, be proactive to server and cooks needs and most of all be a team player.

Essential Duties and Responsibilities:

- Maintains a positive attitude with all team players at all times.
- Maintains a professional appearance at all times.
- Assists as needed with daily prep lists and production schedules for each day's service according to visual inventory, banquet sheets and reservations.
- Works with Executive chef / Sous Chef to prepare china, glass and silver as needed each day.
- Washes and sanitizes all china, glass, silver, pots, pans and utensils according to Club guidelines and procedures.
- Follows daily work schedule.
- Follows organized sanitation procedures for all areas of kitchen.
- Sets up dish machine for service, changing out the dirty water minimum 1 time per hour, as based on volume.
- Insures all sanitation procedures are followed at end of shift including sweeping and mopping the floors.
- Empties all trash receptacles as needed, rinsing out trash cans and wheels every time trash is cleared
- Checks daily prep lists and follows prep guidelines for items such as peeled onions, carrots, potatoes and baking breads.
- Assists in food procurement, delivery, storage of items.
- Helps coordinate all buffet equipment and utensils to insure all items are cleaned and polished when necessary.
- Ensure proper hygienic procedures for self.
- Breaks down cardboard boxes and implements recycling procedures.
- Keeps loading dock clean and free of debris.

- Responsible for the immediate cleanliness, clutter and safety of the kitchen.

Qualifications:

- Good attendance record from previous employer.
- Knowledge of state, county and local laws regarding health and sanitation regulations.
- Ability to lift up to 50 pounds.