

Job Title:	Dishwasher	Department	Kitchen (BOH)
Location:	The Syndicate	Travel Required:	No
Level/Salary Range:	Private	Position Type:	Hourly
HR Contact:	Brian Wall	Direct Report:	Will Smith (Executive Chef)

Job Description

ROLE AND RESPONSIBILITIES

The Dishwasher is responsible for ensuring the cleanliness and sanitization of dishes, tableware, glassware, pots, pans, and utensils through manual and machine cleaning methods. Additionally dishwashers are expected to keep the dishwashing area clean, organized, and safe.

QUALIFICATIONS AND EDUCATION REQUIREMENTS

- Maintains and organizes a clean, clutter-free kitchen
- Properly wash and sort dishes – stacking and storing china, glassware, silverware, cookware, and storage containers
- Sets up dish stations, including dish machines and sinks
- Preps food as needed
- Changes water of machines and sinks every two hours, or more often as required by business levels, and properly uses chemical dilutions
- Assists in timely storing of food deliveries as needed
- Maintains trash cans throughout shift and removes full trashcans and boxes at the end of each shift
- Follow the posted daily dish cleaning duties
- Additional duties as assigned; this may include cleaning, sorting, organizing, food prep, polishing silverware, etc.

PREFERRED SKILLS

- Ability to work as a team
- Planning and multi-tasking
- Verbal communication
- Self-motivated

REQUIREMENTS

- Ability to stand for an entire shift

Reviewed By:		Date:	
Approved By:		Date:	
Last Updated By:	Lindsey Copley	Date/Time:	February 22, 2022