

Dishwasher

Related Titles: Steward; Pot Washer; Utility Person; Dishwasher Operator

Reports to: Executive Sous Chef, Banquet Chef, Executive Chef

Supervises: No supervisory duties are included in this position.

Classification:

Education, Certification and Experience

- High School diploma or GED.

Job Knowledge, Core Competencies and Expectations

- Ensure that kitchen area is kept clean and tidy at all times to prevent any health or safety hazards.
- Wash dishes, glassware, utensils, pots and pans and other small wares according equipment operating requirements and the club's standard operating procedures.
- Report all accidents, illnesses or "near-miss" incidents immediately to manager on duty or supervisor.
- Knowledge of and ability to perform required role during emergency situations.

Job Summary (Essential Functions)

Responsible for general cleanliness of the main kitchen dish area and other Food and Beverage kitchen prep areas. Wash and properly store all cooking utensils, china equipment, flatware and glassware.

Job Tasks/Duties

- Washes all wares in dishwashing machine or by hand according to applicable food safety and other codes and regulations.
- Polishes all silverware, platters and chafing dishes.
- Collects trash from kitchen areas; empties garbage cans and washes and re-lines with new bags; breaks down boxes, crates and removes debris.
- Examines garbage for misplaced silverware, dishes, glassware and other reusable items.
- Washes and polishes all stainless steel in the kitchen including shelves, dish cabinets, ice machines, coffee area, refrigerators and walk-ins.
- Washes and cleans receiving, trash and other kitchen-related areas.
- Sweeps and mops kitchen floors.
- Stores all dishes and other wares in proper areas.
- Cleans dish machine and dish area according to pre-established schedule.
- Performs other tasks such as assisting in food preparation, storing foods after delivery and cleaning coolers, freezers and storerooms.
- Maintains inventories of soap, chemicals and paper towels.
- Transfers supplies and equipment between storage and work areas.
- Handles all china and glassware carefully to minimize breakage.
- Continuously inspects floors in kitchen areas to assure they remain clean, dry and clear of debris.
- Assists in completing weekly kitchen cleaning and maintenance list.
- Cleans and safely stores all brooms, mops and other cleaning equipment in proper places.
- Uses all chemical cleaning supplies in a safe and careful manner.
- Helps food servers by prioritizing the washing of specified service items.
- Understands and consistently follows proper sanitation practices including those for personal hygiene.
- Performs other appropriate tasks assigned by the Executive Chef.

Physical Demands and Work Environment

- Required to stand for long periods and walk, climb stairs, balance, stoop, kneel, crouch, bend, stretch and twist or reach.
- Push, pull or lift up to 50 pounds.
- Continuous repetitive motions.