
Dishwasher Job Description

We are looking for dedicated, organized dishwashers who enjoy working as part of a team in a fast paced Banquet Facility. The Dishwasher's duties includes washing dishes, silverware, glassware, pot & pans thoroughly. They may also restock items, help prepare cook stations, clean appliances and machines, empty and clean trash receptacles, and other duties, as needed.

To be successful as a Dishwasher, you should be a committed, communicative team player with excellent time management skills. You should be able to prioritize tasks in a busy setting and adhere to all food safety regulations and procedures.

Dishwasher Responsibilities:

- Ensuring the availability of clean dishes by washing dishes, pots, pans, and flatware.
- Preparing dining areas and kitchen for next shift by cleaning and restocking dining areas and cook stations.
- Cleaning machines and appliances used in the kitchen, such as coffee makers, pots, and pans, mixers, etc.
- Sweeping and mopping floors, especially in the event that items are broken or spilled.
- Taking out the trash and rinsing garbage cans.
- Supporting other restaurant staff members by assisting with other tasks, as needed.
- Reporting kitchen accidents or violations of food safety codes and procedures.

Dishwasher Requirements:

- High School Diploma or equivalent.
- Minimal work experience.
- Strong problem solving and communication skills.
- Exceptional time management skills.
- Ability to stand or walk for 8-hour shifts and lift at least 20 pounds.
- Willingness to comply with all food safety procedures.

Job Types: Full-time, Part-time

Contact:

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