

Job Title: Dishwasher
Reports to: Executive Chef / Honeywell House Director
FLSA Status: Nonexempt: Part-Time, Hourly

The Dishwasher is responsible for proper cleaning and sanitation of food service items.

Essential Duties and Responsibilities (Note: Other duties may be assigned)

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Sets up the dishwashing machine
- Washes all the dishes, silverware, cups, glasses, etc. in the dishroom
- Inspects all washed items prior to placing them back in storage
- Organizes dishes and glassware for storage
- Performs assigned daily cleaning tasks
- Assists in picking up any remaining pots and pans in the kitchen
- Performs other duties as assigned by the Hospitality Director, Managing Chef, Line Cook and Prep Cook
- Cleans the workstation
- Takes trash out
- Puts away stock as it is delivered
- Cleans and organizes coolers, Receiving Dock area and Dry Storage

Knowledge, Skills and Abilities

The requirements listed below are representative of the knowledge, skills, and/or abilities required to perform each essential duty satisfactorily. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Knowledge of appropriate sanitary procedures
- Must have a basic knowledge of dining room procedures and functions
- Ability to work rapidly during rush periods
- Ability to follow written and verbal instructions and take directions from supervisor
- Ability to communicate/understand English
- Must follow good personal hygiene
- A team player with a strong work ethic

Environment and Physical Demands

The physical demands described here are representative of those an individual must meet to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Constant walking and standing; frequent bending, stooping and reaching
- Occasionally move/transport food service items and small kitchen equipment weighing up to 50 pounds with the ability to push or pull more than 50 pounds.
- Ability to work in a fast paced environment
- Strong sensory skills, such as good eyesight, good hearing and dexterity

Other Requirements

Position may require overtime including evening and weekend hours.

Responsibilities are subject to change and increase as the position evolves