

## **Green Lake Conference Center Job Description Dishwasher**

Position: Dishwasher

Reports to: Director of Dining and Catering

Job Class: Part time, hourly non-exempt

### Core Overview of Role:

Responsible for all aspects of maintaining cleanliness and sanitation standards for china, glassware, tableware, cooking utensils, etc., using machine and manual cleaning methods. This position also ensures the dishwashing area is maintained as a clean, safe, and sanitary area. The dishwasher will also assist the Chef with prep and utility work.

### Essential duties and responsibilities:

- Set up and break down dishwasher, turbo sink and pulper
- Sort dirty dishes, glass and tableware, place in racks to send through dish machine
- Sort, stack and put away clean dishes to proper areas
- Scrub pots, pans and cooking utensils using the turbo sink and dishwasher area
- Work in a speedy, professional and effective manner
- Remove trash, garbage, and recyclables to dumpster area
- Groom the entire dish room, perimeters, and machines on a per meal basis
- Support Chef with prep and utility work
- Adhere to all sanitation guidelines
- Communicate incidents, needs or issues to immediate supervisor
- Report any equipment or maintenance problems to immediate supervisor
- Work a varying schedule with evening, weekend and holiday work required
- Other duties as assigned

### Core responsibilities of every staff member:

- Effective performance of work assigned and the maximum effort in carrying out our common objective
- Be a strong team player with a positive attitude that cooperates with others internally and externally to better accomplish the mission
- Accept leadership and self-discipline as vital to consistent group effort
- Contribute thought, interest, and suggestions for the better performance of work and the improvement of staff relations

### Qualifications include:

- Reliability and punctuality
- Clean appearance with excellent hygiene habits
- Multi-tasks efficiently
- Organized, detailed and accurate
- Prioritizes and works efficiently with limited supervision
- Professional attitude and interacts with others in a calm and courteous manner
- Recognizes and resolves issues quickly and effectively
- Able to work in a team environment
- Show flexibility in terms of schedule to ensure smooth and efficient operation

Work environment:

- General kitchen and dining room environment
- Indoor work but some outdoor work such as picnics or other food service functions may be required
- A fast-paced environment with large crowds
- Lift up to 50 pounds
- Stand, walk, remain on feet, and perform job duties for entire shift
- Exposure to hot water, potentially slippery floors, garbage disposals and cleaning chemicals