



## Dishwasher

Reports To: Kitchen Manager

### SUMMARY

The Dishwasher is responsible for maintaining a clean kitchen and complying with all regulations.

### ESSENTIAL DUTIES AND RESPONSIBILITIES

- Maintains a clean kitchen, properly washes and sorts soiled dishes, and preps foods as needed. Keeps dish area free of clutter and organized.
- Sets up dish stations, including dish machines and sinks.
- Maintains clean/dry floors throughout the shift.
- Properly washes, stacks and stores china, glassware, silverware, cookware, and storage containers.
- Changes water of machines and sinks every two hours, or more often as required by business levels, and properly uses chemical dilutions.
- Assists in the timely storing of food deliveries.
- Maintains trash cans throughout shift and removes full trashcans and boxes at the end of each shift.
- Maintains the dry storage area and the organization of storage shelves.
- Follow the posted daily dish cleaning duties.
- Assists in food prep and other duties set forth or requested by the kitchen manager/cook as needed.

### QUALIFICATIONS

**Education and Experience:** High School diploma (or GED).

**Interpersonal Skills:** Demonstrate the ability to remain calm and professional in an environment with frequent interruption. Ability to interact with a diverse group of individuals in a courteous and tactful manner as well as establish and maintain effective relationships.

### WORK ENVIRONMENT/PHYSICAL DEMANDS

Work is performed in the food preparation areas or office areas.

Performing the job duties of this position require the following physical demands: some lifting, carrying, bending, stooping, kneeling, sitting, pushing and/or pulling.

Note: This is not necessarily an exhaustive or all-inclusive list of responsibilities, skills, duties, requirements, efforts, functions, or working conditions associated with the job. The District may add to, modify, or delete any aspect of this job at any time as it deems advisable.