

The Great American Bistro Position Description Dishwasher

REPORT TO: Kitchen Manager	EXEMPT: <u>Non-Exempt</u>
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SUMMARY

The Dishwasher's duties may include restocking items, unloading delivery trucks, 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.

DUTIES AND RESPONSIBILITIES

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- 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.
- Unloading and storing deliveries.
- 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.

QUALIFICATIONS

- Previous restaurant experience preferred, but not necessary.
- Strong problem solving and communication skills.
- Exceptional time management skills.
- Ability to stand or walk for 8-hour shifts and lift at least 50 pounds.
- Willingness to comply with all food safety procedures.
- Availability to work evenings and weekends, including holidays.
- Must be eligible to work in the United States.
- Must agree to background check.

WORKING CONDITIONS

This job operates in a kitchen environment, housed with equipment such as an oven, stove, dishwasher, slicer, coffee machine, steamer, mixer and chef's knives. The employee is frequently exposed to heat, steam, fire and noise.

PHYSICAL REQUIREMENTS

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job.

The employee is occasionally required to sit, stand, reach, lift, bend, kneel, stoop, climb, push and pull items weighing 50 pounds or less. The position requires manual dexterity; auditory and visual skills; and the ability to follow written and oral instructions and procedures.

DIRECT REPORTS

This position has no supervisory responsibilities.

HR Authorization Signature:

Manager Authorization Signature:

DISCLAIMER

The disclaimer indicates that The Great American Bistro job descriptions do not typically include every duty or responsibility that a person in the role may be asked to perform. In addition, a statement is included regarding nonessential functions of the job, such as “May be required to perform other related duties as assigned.”