

DISHWASHER

Job Description

The role of the Dishwasher is to ensure all dishes, utensils, cutlery, pots and serving dishes are washed, dried and stored appropriately before and after each meal. S/he assists the Chef Manager if and when required with food preparation and service, and other duties. Where applicable, the Dishwasher ensures the cleanliness of the dining room and sets tables prior to meals. The team of Dishwashers share the responsibility for washing all pots and pans. Dishwashers report directly to the Dining Room Supervisor and/or Chef Manager

Job Duties & Responsibilities

- ☆ Ensure the dish/pot washing equipment is in good working order and that the necessary cleaning and rinsing agents are available
- ☆ Clean and sanitize dishes and pots for the three meals daily
- ☆ Ensure the dishwashing and pot-washing areas (counters, floors, machines) are kept clean at all times
- ☆ Ensure the storage of dishes, pots, cutlery and utensils is done appropriately and the area is clean
- ☆ Dispose of any garbage (wet and/or dry) after each meal and ensure the cleanliness and maintenance of garbage containers in the dishwashing area
- ☆ Assist in the cleaning and the sanitation of the kitchen (clean counters, equipment, floors, refrigerators, etc.)
- ☆ Assist in the receiving and the storage of all food deliveries
- ☆ Empty garbage cans and clean them after each meal
- ☆ Where applicable: wipe all chairs and/or benches and sweep and wash dining room floor after each meal; ensure the tables are clean and properly set before each meal; ensure the condiments containers are cleaned and filled as required and placed on the tables appropriately.
- ☆ Other tasks may include the following: help to prepare salads; clean and peel vegetables; help with the food service at meal times; fill containers; make coffee; clean counters and floors; help with cooking and/or baking; make juice from crystals and/or concentrate; etc.
- ☆ All other duties as assigned by the Chef Manager or Dining Room Supervisor

Other Information

All Dishwashers must work together as a team and are required to work with many different people and personalities and must be flexible, adaptable and accommodating. Hours can be long at times (particularly during the first two weeks) and the work requires a good amount of energy. The facilities and the equipment available may range in quality from rough and barely adequate to superior and well equipped. Employees must adapt quickly to a new working environment and working conditions (rustic accommodations, co-workers, work hours, etc.) S/he works under the supervision of the Chef Manager (and/or his/her designate) and is required to follow the work schedule established by his/her supervisor. Dishwashers are in direct contact with various commercial and industrial cleaning solutions and detergents.

Skills & Experience Required

- ☆ Fast learner, hard worker, enthusiastic, good interpersonal skills, meticulous, physical strength