



### **Dishwasher Job Description:**

- Encourage and maintain a positive work environment. Communicate needs with the Head/Lead Chef in a timely way.
- A Dishwasher, or Kitchen Helper, is responsible for cleaning dishes in a food service environment to ensure that the kitchen has a steady supply of clean plates, bowls, silverware, pots, pans and glasses. Their duties include prioritizing loads of different types of kitchenware, hand-washing dishes, loading the dishwasher and placing dishes to dry.
- Washing dishes at a professional level is different than in your own kitchen. Many restaurants and facilities have large, commercial quality washers able to wash several trays of dishes quickly. Dishwashers unload the cutlery and dishes brought to the kitchen by Bussers while loading and organizing them into trays for the washer. Commercial dishwashers are not always able to accommodate larger pans and pots so they may occasionally need to be washed by hand.

In addition, they may be asked to assist with:

- Prep work
- Taking garbage and trash to dumpster area
- Washing work areas, refrigerators, cooking equipment, walls and floors
- Assembling, maintaining and breaking down the dish machine

### **Job Qualifications:**

- Must have exceptional work ethic and be trustworthy
- Must have a willingness to do what is asked, as well as take initiative to complete tasks
- Positive Attitude even under pressure
- Can communicate well with co-workers
- Has good interpersonal skills - cooperative and positive with the ability to relate to and read people
- Can work various shifts - days/nights/weekends
- Has demonstrated a willingness and ability to follow the Code of Conduct