



Dishwasher

Job Titles Include: Dishwasher

Division/Department: Nashville Yards

Reports to: Chef

Salary Grade: Entry Level - Hourly

Position Manages: N/A

Experience: Minimum 1-2 Years in Restaurant, Hospitality, or Food Service.

Last Revision Date: 11/9/20

SUMMARY

Dishwashers are responsible for ensuring the cleanliness and sanitation of dishes, tableware, glassware, pots, pans, and utensils through manual and machine cleaning methods. 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 need to be washed by hand. Additionally, dishwashers are expected to keep the dishwashing area clean and safe at all times.

PRIMARY RESPONSIBILITIES

- Wash and sanitize all dishes.
- Return all dishes to the appropriate location.
- Take out all the trash to the dumpsters. Leave all trash cans with a clean liner at the end of shift.
- Trash removal, and clean up of prep space prior to the end of each shift.
- Trash removal, and clean up of restaurant space prior to the end of each shift.

SECONDARY RESPONSIBILITIES

- Assist the cook and culinary team with prep work.
- Washing work areas, refrigerators, cooking equipment, walls and floors.
- Assembling, maintaining, and breaking down the dish machine.

EDUCATION & EXPERIENCE

- High school required. 18+ preferred.
- Minimum of 1-2 Years in Restaurant, Hospitality, or Food Service. Catering Experience a plus.
- Must be able to speak, read, & write in English.

REQUIREMENTS

- Demonstrated verbal and interpersonal communication skills.
- Ability to follow direction & respect authority.
- Work well under pressure.
- Ability to problem solve and think on your feet.
- Polished in appearance and willing to follow Chef's Market's dress code & uniform policies.
- Flexible availability.
- Will be required to own a solid black polo and black dress pants, black belt, black socks, & black slip resistant shoes.
- Uniform to be determined.

WORK SCHEDULE

- Work hours may include morning, days, evenings.
- Shifts are during the week.
- Shift preferential is dependent upon your availability & reliability.

PHYSICAL REQUIREMENTS

- Stand/work on feet for 6-8 hours.
- Ability to lift/carry up to 50lbs when needed.
- Often required to stand, walk, stoop, bend and reach with arms.
- Must be able to remain in a stationary position 95 percent of the time.