



Title: Dishwasher
Reports to: Executive Chef/Sous Chef
Job Classification: Part Time & Full Time Hourly - Non-Exempt

Job Description

As a team member of The Waterfront Restaurant and Tavern, your job is to fulfill our mission, be part of our vision, and work in support of our philosophy while fulfilling the job responsibilities listed below. This position is an integral role in meeting the expectations we hold for ourselves, as well as those our guests hold for The Waterfront.

You will be paid competitively with opportunity for additional benefits. Your success will be measured through favorable reviews and your ability to meet stated objectives.

Job Responsibilities

- Wash dishes, glassware, flatware, pots, or pans, using dishwashers or by hand
- Place clean dishes, utensils, or cooking equipment in storage areas
- Maintain kitchen work areas, equipment, or utensils in clean and orderly condition
- Adheres to state and local health and safety regulations
- Attend all kitchen employee meetings as required
- Adhere to grooming and appearance standards
- All other related responsibilities assigned by management

Other Skills & Abilities

- Ability to work well with others
- Ability to demonstrate the following competencies: thoroughness, time management, initiative, and proficient communication

Physical Requirements

- Requires performing in a kitchen area with exposure to heat, cold, fumes, steam and noise
- Requires the employee to lift up to 50 lbs.
- Prolonged standing and walking

This job description is not designed to cover or contain a comprehensive list of activities, duties, or responsibilities that are required of the employee. Further, this job description is a living document and intended to evolve as the company and position needs evolve.

Signatures

Employee: _____

Supervisor/Manager: _____

Created: September 2015