



## Job Description

Position: <b>Dishwasher</b>	Created: Jan. 11, 2023
Reports To: Executive Chef, Sous Chef	Last update: Jan. 11, 2023

### Position Summary

The Dishwasher will report to the Executive Chef or designated replacement (ex. Sous Chef, Line Cook). The Dishwasher will present a positive, friendly, and professional image when interacting with all members, guests, visitors, employees, and other external stakeholders. This position is responsible for cleaning dishes in a food service environment to ensure that the kitchen has a steady supply of dishes, pots and utensils. The Cataraqui Golf & Country Club is committed to a safe, productive, and healthy working environment for everyone therefore the Prep Cook is expected to follow all Health & Safety policies and procedures.

### Key Responsibilities:

#### Dishwasher

- Load, run and unload the dishwashing machine
- Ensure that all clean dishes, pots, utensils and supplies are returned to their assigned location
- Monitor dishwasher water temperature and chemicals to ensure a safe and sanitary wash cycle
- Bag and haul kitchen garbage and recycling to the dumpsters at designated times
- Clean food preparation production areas and general cleaning duties as assigned
- Sweep and Mop kitchen areas
- Complete closing check list
- Support a safe working environment, ensuring you are aware and work in compliance with all applicable health and safety regulations and Club policies
- Clean machines and appliances used in the kitchen
- Other requests for assistance as needed

### Work Environment

- Prolonged standing and walking
- Typically a very warm environment

### Physical Effort

- Ability to lift up to 50 lbs
- Standing and walking for extended periods of time in a hot environment



### **Work Hours**

- Varies according to the Club's needs and can include occasional overtime, evening, weekend, and holiday hours to accommodate the food requirements of the Club

### **Education /Work Experience**

- Attending High School or a High School Diploma

### **Skills & Knowledge**

- Good problem-solving and communication skills
- Time management and multi-tasking skills
- Team player who is dedicated and organized
- High level of integrity with an excellent work ethic
- Ability to effectively communicate both verbally and in writing
- Ability to interpret and implement company policies and procedures
- High flexibility with strong interpersonal skills that allow one to work effectively in a diverse environment, interacting with people in a friendly and professional manner

### **Sign Off**

I have reviewed this Job Description, understand it, and agree that it is an accurate summary of my duties. I also acknowledge that I was given the opportunity to have any questions regarding my description clarified.

\_\_\_\_\_

Dishwasher

\_\_\_\_\_

Date

\_\_\_\_\_

Executive Chef

\_\_\_\_\_

Date