

# Wisconsin Riverside Resort

## Job Description

### Job Title: Dishwasher

Department: Food & Beverage

Reports to: Dining Room Manager

#### **Summary of Job:**

Required to clean pans, pots, dishes, and other elements used in a kitchen, bar or restaurant. Need to operate the dishwashing machine or wash dishes by hand, and maintain the entire kitchen clean. These workers scrape, sort, and stack dirty dishes, load them into the dishwashing machine. Once the cleaning operation is complete, they unload the dishes and put them in their places to be reused again. Restock items, help prepare cooks workstations, empty and clean trash receptacles and other duties as needed.

#### **Qualifications:**

A willingness to follow procedure, complete tasks in a timely, accurate, and efficient manner, maintain proper attendance, and comply with company policies. Must know and follow sanitary food handling procedures. Successful dishwasher are able to remain calm and work well under pressure. Need to prioritize tasks in a busy setting.

#### **Physical Demands:**

Long periods of standing, stooping, stretching, bending, walking and lifting up to 50 pounds. Able to withstand certain amounts of hot and cold temperatures.

#### **Duties and Responsibilities:**

- Ensuring availability of clean dishes.
- Cleaning machines and appliances used in the kitchen.
- Sweep and mop floors and clean up messes when necessary in kitchen.
- Supporting other restaurant staff members by assisting with other tasks.
- Carry tubs from dining room to kitchen.