

Utility Worker Job Description

Works closely with the head chef to optimize the performance of the kitchen.

- Must be able to maintain professionalism in a stressful environment.
- Must be able to work in high temperatures for an extended period of time.
- Must be able to be on feet for long periods of time.
- All employees will treat each other respectfully and maintain an appropriate work relationship.

We are excited to launch our new restaurant which will feature regional fare and specialty items aimed to make our guests satisfied with their dining experience and become repeat customers.

We are looking for a team that will grow with us and willing to put in the effort needed to maintain a successful business. We not only want to see our business succeed but our employees succeed also. All our staff are expected to be self motivated, taking the initiative to do whatever is needed to ensure the flow and success of the day's service.

Dishwasher Job Responsibilities:

- Maintains a clean kitchen, properly washes and sorts soiled dishes, and preps foods as needed. Keeps the dish area free of clutter and organized.
- Sets up dish stations, including dishmachines and sinks.
- Maintains clean / dry floors throughout the shift.
- Properly washes, stacks, and stores dishes, glassware, silverware, cookware, and storage containers.
- Changes water of machines and sinks every two hours, or more often as required by business levels, and properly uses chemical dilutions set forth by guidelines..
- Assists in the timely storing of food deliveries.
- Maintains trash cans throughout shift and removes full trash cans and boxes at the end of each shift.
- Maintains the dry storage area and the organization of storage shelves.
- Follows the posted daily dish cleaning duties.
- Monitors water temperatures, chemical levels to ensure sanitary wash cycle.
- Must report any functional or mechanical problems to the head chef immediately.
- Assists in food prep and any other duties set forth or requested by the head chef as needed.
- Buses tables maintaining a clean area and refilling necessary condiments.

Work Hours & Benefits

We are looking to build a team as we launch our business. Looking for enthusiastic employees willing to serve our customers with a cheerful and professional demeanor. We are dedicated to provide a friendly and safe work environment to our employees. Work shirts and aprons provided which will be paired with appropriate jeans or slacks. Hours and days of operation will increase with business growth, allowing for flexibility of schedules and shifts. Employees will be provided with a meal and beverages during their shifts as well as family discounts.

Dishwasher Qualifications / Skills:

- Customer service
- Planning and multi-tasking
- Self-motivated with a high energy level
- Verbal communication
- SERV SAFE Certification (willing to complete the course)

Education, Experience, and Licensing Requirements:

- High school diploma or GED
- Hospitality-related kitchen experience preferred
- Current food handler's card and other certification as required by federal/state/local law

Attire Requirements:

All employees will be in compliance with Board of Health requirements for hygiene and attire.

The signatures below demonstrate understanding and requirements of employment.

Signature

Date

Signature

Date