

Sample Job Description – Dishwasher

Reporting Relationships

Position Reports to: Chef, Sous Chef or Kitchen Manager
Subordinate Staff: None

Basic Functions:

Properly cleans and sanitizes all dishes, glassware, utensils and pots. Responsible for maintaining dish room and dish machine. Assists with cleaning other areas of the restaurant as requested.

Essential Functions:

1. Can operate dish machines to company and manufacturer specifications.
2. Uses proper measurements of detergent and sanitizer in the dish machine.
3. Restocks all dishes, glassware, utensils, pots, and pans.
4. Removes all garbage.
5. Breaks down, cleans, and sanitizes the dish machine at the end of a shift.
6. Keeps dish and other storage areas clean and organized.
7. Performs additional responsibilities, although not detailed, as requested by a Chef, Sous Chef, or Kitchen Manager at any time.

Qualifications

Knowledge

1. Knowledge of basic sanitary guidelines.
2. Knowledge of basic dish machine operations.

Skills/Aptitudes

1. Comprehensive understanding of the English language.
2. Ability to communicate effectively with co-workers and managers.

Working Conditions

1. This position will spend 100 percent of the time standing.
2. Occasional environmental exposures to cold, heat, and water.
3. The individual must be able to transport up to 50 pounds on occasion and up to 35 pounds regularly.
4. Must be able to hear with 100 percent accuracy with correction.
5. Must be able to see 20/20 vision with correction.

Level

Works under supervision of Chef, Sous Chef, and Kitchen Manager.