

# Job Description – Dishwasher

## Reporting – Relationships

Position Reports to: Executive Chef and Sous Chef

## Basic Functions:

To provide all areas of the restaurant with clean, sanitized dishware on a timely basis.

## Essential Functions:

- Adherence to cost control guidelines
- Quality and speed of output
- Assist with all duties as assigned by Executive Chef and Sous Chef

## Knowledge

- Minimum 1 year of dishwashing experience required
- Knowledge of basic sanitary guidelines and W.H.I.M.I.S guidelines
- Knowledge of health and safety regulations and Ontario labor laws

## Skills/Aptitudes

- High tolerance for repetition
- Reliable
- Attention to detail
- Great organizational skills
- Ability to self-motivate, maintain sense of urgency, keep momentum
- Ability to communicate effectively with co-workers and managers.
- Ability to work independently
- Basic food handling and preparation knowledge
- Ability to work well under pressure

## Tasks

- Must do daily cleaning of kitchen, stairs, storage rooms, dish machine
- Must be able to clean kitchen equipment
- Must be able to clean hood vents and ceilings
- Must be able to go up and down the stairs frequently, to do errands
- Must be able to complete all responsibilities assigned by the Executive Chef and Sous Chef

## Health and Safety

All employees have a responsibility to ensure that the Club is a healthy and safe environment. Employees must:

- Work in compliance with Occupational Health and safety Act regulations and the Club's Health and Safety policies and procedures
- Use or wear any equipment, protective devices clothing required by the Club
- Report to your manager/supervisor any known equipment or protective device that may be dangerous, missing, or defective
- Report any known workplace hazard or violation of the Act of regulations to your manager/supervisor
- Report all accidents, illness, or "near miss" incidents to your manager / supervisor immediately
- Not remove or disable any protective device
- Handle hazardous substances according to the Workplace hazardous Materials Information System regulations
- Work safety and not use or operate any equipment in a way that may endanger any worker

- Not engage in any prank, contest, feat of strength, running or rough, boisterous conduct which may jeopardize your safety and well-being of others
- Work in compliance with OSHA

#### Working Conditions

- This position will spend 100% of the time standing
- Occasional environmental exposures to heat, cold, and water
- The individual must be able to transport up to 50 pounds on occasion and 35 pounds regularly