



PORTER'S RESTAURANT- Dishwasher

Reporting, Relationships:

Position Reports to: Chef, Sous Chef or Banquet Manager

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:

- Can operate dish machines to company and manufacturer specifications
- Restocks all dishes, glassware, utensils, pots, and pans
- Removes all garbage
- Breaks down, cleans, and sanitizes the dish machine at the end of a shift
- Keeps dish and other storage areas clean and organized
- Responsible for correct handling of all tableware to minimize loss and breakage
- Assist prep cooks with deliveries and storage, keeping all freezers and walk-ins clean and organized while following acceptable standards of food storage.
- Performs additional responsibilities as requested

Qualifications:

Knowledge

- Knowledge of basic sanitary guidelines
- Knowledge of basic dish machine operations
- Knowledge of safe and economical uses of cleaning products and chemicals to insure a high level of cleanliness without waste

Skills/Aptitudes

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

Working Conditions

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