



Position Title: **Dishwasher**

Department: **Food & Beverage**

FLSA Status: **Non-Exempt**

Reports To: **Executive Chef**

**POSITION SUMMARY:**

Clean, transport and store all dishes, glassware, silverware, flatware, pots and pans used in the hotel's food and beverage operations.

**ESSENTIAL FUNCTIONS:**

- Clean and sanitize all china, glassware, silverware, flatware, pots and pans in the hotel.
- Ensure restaurant and kitchens have the appropriate amounts of the above to properly open their shifts and that there are sufficient racks in which to place dirty dishes, silver, pots, and pans.
- Responsible for the proper sanitation and cleanliness of all kitchens and food preparation areas, including ovens, grills, stoves, hoods, fryers, and preparation slicers.
- Promote teamwork and quality service through daily communication and coordination with other departments.
- Interact with all team members in a professional and courteous manner.
- Attend all employee meetings unless excused in advance.
- Be knowledgeable of hotel property, amenities, promotions and activities.
- Adhere to uniform policy as assigned to position.
- Other duties may be assigned.

**SPECIFIC JOB KNOWLEDGE, SKILL AND ABILITY:**

The individual must possess the following knowledge, skills and abilities and be able to explain and demonstrate that he or she can perform the essential functions of the job, with or without reasonable accommodation, using some other combination of skills and abilities.

**Education:**

- High school diploma or equivalent.

**Experience:**

- No prior experience required.

**Skills:**

- Display good interpersonal and communication skills.
- Must have a strong commitment to customer service.

**Other:**

- Must be \_\_\_ years or older.
- Requires the ability to work a flexible schedule, including days, nights, weekends and holidays.

This job requires ability to perform the following:

- Ability to walk, stand and/or bend continuously to perform essential job functions.
- Ability to grasp, lift or carry items weighing up to 50 lbs and lift lighter objects overhead.
- Ability to push and pull objects or material weighing up to 200 lbs.
- Ability to work in extreme temperatures like freezers (-10 F) and kitchens (+110 F), possibly for one hour or more.
- Ability to handle knives, pots, display items as well as grasp, lift and carry same.
- Ability to work under pressure and deal with stressful situations during busy periods.
- Ability to see and hear to detect and respond to emergency situations.