

## **Dishwasher**

The Dishwasher is a key member of the culinary team and plays a vital role in ensuring the cleanliness and efficiency of operations. The primary responsibility is to maintain cleanliness in the kitchen by swiftly and effectively washing and restocking dishes, utensils, cookware and other kitchen equipment. This position is crucial in upholding an operation's high standards for food safety and hygiene, contributing to the overall success and smooth function of the restaurant.

### **Typical responsibilities:**

- Wash and sanitize dishes, glassware, flatware, and kitchen cookware efficiently and promptly, following established procedures and standards.
- Handle and store all dishes, utensils, and equipment properly to maintain cleanliness and prevent breakage or damage.
- Assist with the organization and stocking of clean dishes, utensils, and cookware to ensure a smooth flow of operations in the kitchen.
- Collaborate with the kitchen staff to ensure a clean and organized work environment, promptly addressing any potential safety hazards.
- Maintain cleanliness and orderliness of the dishwashing area, including sweeping, squeegeeing, mopping, and emptying trash as needed.
- Adhere to food safety and sanitation regulations, including proper handling and disposal of waste, and assisting in maintaining kitchen hygiene standards.
- Assist in other areas of the restaurant when necessary, such as food preparation, plating, or general cleaning duties, to contribute to the overall success of the team.

### **Useful qualifications:**

- Previous experience as a Dishwasher or a similar role is preferred but not mandatory.
- Basic knowledge of proper food handling and sanitation practices.
- Physical stamina to stand for long periods, lift heavy objects, and perform repetitive tasks.
- Ability to work in a fast-paced environment and maintain composure under pressure.

- Excellent attention to detail, ensuring that dishes and equipment are thoroughly cleaned and sanitized.
- Strong communication skills and the ability to collaborate effectively with other team members.
- Flexibility to work evenings, weekends, and holidays, as per the needs of the restaurant.