

Job Description

Title: DISHWASHER
Reports to: Kitchen Manager
Over Time: Non-Exempt

Summary of Position:

Wash and clean tableware, pots, pans and cooking equipment. Keep the dish-room and equipment clean and organized.

Duties & Responsibilities:

- Load, run and unload the dish machine.
- Keep the dish machine clean and report any functional or mechanical problems immediately.
- Monitor dish machine water temperature to ensure sanitary wash cycle.
- Wash and store all tableware and kitchenware.
- Keep dish room clean and organized.
- Maintain adequate levels of clean tableware for dining room and kitchen.
- Bag and haul dish room trash to dumpster at designed times.
- Handle tableware carefully to prevent breakage and loss.
- Maintain adequate levels of dish detergents and cleaning supplies.
- Clean food preparation and production areas as required.
- Be available to fill in as needed to ensure the smooth and efficient operation of the restaurant as directed by the restaurant manager or immediate supervisor.
- Prep assigned items. Measure and assemble ingredients and prepare recipes and menu specifications in accordance to Cordúa Restaurant recipes.

Qualifications:

- No previous restaurant experience required.
- Be able to work in hot, wet, humid and loud environment for long period of time.
- Be physically able to lift, reach, bend and stoop.

- Be able to work in a standing position for long periods of time (up to 5 hours)
- Be able to safely lift bags, cases and stacks (up to 60 pounds) many times per shift.