

Job Title: Dish Washer

Reports: Sous Chef, Executive Chef

Summary/Objective:

The Dish Washer is primarily responsible for keeping all dishware and workstations in a clean, professional, and ready to use manner. This position is in charge of ensuring all dishware and silverware are cleaned in an efficient and effective manner.

Job Functions:

- Ensures all dishware, silverware, and glasses are cleaned to the highest sanitation standards.
- Polishes all platters and chafing dishes.
- Collects trash/cardboard from the kitchen area and disposes of it in the designated location.
- Washes and polishes all areas of the kitchen.
- Sweeps and mops kitchen floors.
- Maintains a clean a professional area by ensuring everything is always in the correct location.
- Cleans dish machine and dish area after each meal period.
- Assists in food preparation, storing foods after delivery, cleaning coolers, freezers, and storage rooms as needed.
- Manages and maintains inventory of all cleaning products to ensure there is always enough on hand.
- Continuously inspects floor in kitchen to assure they remain clean, clear of debris, and dry.
- Assists in completing weekly kitchen cleaning and maintenance list.
- Other Duties deemed necessary by supervisors.

Prerequisites:

Must have excellent oral communication, excel within a team dynamic, strong organizational skills, and exceptional time management. Also, have outstanding customer service.

Preferred Experience:

Experience in the golf industry, as well as, customer service or as a dishwasher.

Position Type and Hours of Work:

This is a part-time seasonal position, which averages between 25 - 40 hours per week.

Physical Demands:

Must be able to lift material that could weigh up to 20 pounds and move material that could weigh up to 50 pounds. Also, stand, walk, and working in a fast pace environment that requires you to be on your feet for long periods of time. Could experience temperatures as warm as 100 degrees and as cold as -4 degrees.