

Job Description: Dishwasher

Job Title: Dishwasher

Location: BOH / Kitchen

Reports to: Executive Chef and Supervisors

Position Type: [Full-time/Part-time]

About Us:

Great Oaks Country Club is a private club with fine dining, casual dining, and banquet services. The Cook would work directly under the Head Chef and Assistant Chefs. Shifts would have varying hours and would include nights, weekends, and holidays.

Job Summary: As a Dishwasher, you play a vital role in maintaining a clean and organized kitchen by ensuring that dishes, utensils, and kitchen equipment are washed and sanitized efficiently. Your work is essential to the smooth operation of the kitchen and contributes to a positive dining experience for our guests.

Key Responsibilities:

- **Dishwashing and Sanitation:**
 - Wash all wares including pots, pans, dishes, utensils, glasses and kitchen equipment using the appropriate cleaning methods.
 - Ensure that all items are properly sanitized and stored according to health and safety standards.
 - Correctly place and store clean equipment, dishes, and utensils in assigned storage areas.
- **Kitchen Cleanup:**
 - Maintain cleanliness in the kitchen by sweeping and mopping floors, wiping down surfaces, and emptying trash receptacles.
 - Clean and sanitize kitchen equipment, including stoves, ovens, and prep surfaces.
- **Assistance in Food Preparation:**
 - Assist kitchen staff with basic food preparation tasks, such as peeling and chopping vegetables.

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- Follow instructions from chefs and kitchen managers to support the overall kitchen workflow.
- **Dish and Kitchen Stocking:**
 - Stocks serving stations, cupboards, refrigerators, and other assigned areas with necessary items
 - Keep dishwashing and kitchen areas stocked with necessary cleaning supplies and utensils.
 - Report any shortages or equipment malfunctions to the kitchen manager
- **Adherence to Safety Guidelines:**
 - Follow all kitchen safety and hygiene standards, including proper handling of cleaning chemicals and kitchen tools.
 - Attending regular safety meetings and training sessions.
- **Team Collaboration:**
 - Collaborate with kitchen staff to ensure a smooth and efficient operation.
 - Communicate effectively with team members regarding the status of dishwashing tasks.
- **Flexibility:**
 - Adapt to the needs of the kitchen by taking on additional tasks as required.
 - Work closely with the kitchen team to maintain a positive and productive work environment.

Qualifications:

- Previous experience as a dishwasher or in a similar role is preferred but not required.
- Ability to work in a fast-paced environment and handle repetitive tasks.
- Strong attention to detail and commitment to cleanliness.
- Physical stamina to stand for extended periods and lift heavy objects.
- Flexibility to work evenings, weekends, and holidays as needed.

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Education and Experience:

- High school diploma or equivalent preferred.
- Previous experience preferred.
- On-the-job training offered.

Physical Requirements:

- Prolonged periods walking or standing.
- Must be able to lift, carry, and place up to 50 pounds at a time. Employees should seek assistance when handling anything heavier.
- Must be able to workdays, nights, weekends, and/or holidays as needed.
- Must be able to bend, stoop, and wipe frequently.
- Must frequently immerse hands in water.
- Must be able to work in a hot and damp environment.