

# JOB POSITION: DISHWASHER

## The Role...

**Honest Hospitality TC** is in search of **Dishwashers** to round out our kitchen team. This position is a great opportunity to get your feet wet in a professional kitchen. In addition to assisting in cleaning, you will also have the opportunity to do prep work and grow your skill set.

## Main Duties...

*Primary duties and responsibilities include, but are not limited to, the following:*

- Practice positive personal hygiene and cleanliness habits during all work shifts
- Be a member of the team and consistently help fellow employees to ensure that we maintain an environment of respect and efficiency
- Set up or break down dishwashing area
- Assist chef in preparing food for service (e.g., chopping vegetables, butchering meat, preparing sauces)
- Maintain the utmost level of hygienics, for example: do not touch dirty dishes before touching clean dishes, do not touch clean dishes without washing hands first
- Wash dishes, glassware, flatware, pots and pans using dishwashers or by hand
- Place clean dishes, utensils and cooking equipment in proper storage areas
- Maintain kitchen work areas, equipment and utensils in clean and orderly condition
- Sweep service kitchen floors throughout shift, mop between shifts, sweep and mop other flooring as needed, stairs, prep areas and service entry
- Monitor and clean around service entrance of restaurant and dumpsters
- Take out trash/compost/recycling to proper bins and keep organized
- Assist cooks in times of need
- Help clean stations and line as part of the team at the conclusion of your shift
- Versatility, flexibility and a willingness to work within constantly changing priorities with enthusiasm
- Operate with an uplifting, positive, can-do attitude while under pressure
- Understand and perform job duties to the expectations of Honest Hospitality TC and the restaurant service and food manuals
- Immerse themselves and become experts in the Honest Hospitality TC culture

## Requirements...

Required Years of Experience: 0

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- Must be able to operate equipment that is specific to your assigned station
  - Must be able to properly label, store (FIFO), and temp product and prepared foods
  - Must maintain a high level of cleanliness and a professional appearance
  - Be able to communicate effectively and understand the predominant language(s) of our guests
  - Must be able to follow directions from leadership
  - Must be able to work on your feet for at least 8 hours
  - Fast-paced movements are required to go from one part of the restaurant to others

- Must be able to move, pull, carry or lift at least 50 pounds
- Occasionally kneel, bend, crouch and climb as required
- Must be 18 years of age or older

#### **Benefits & Perks...**

- Real opportunities for growth and advancement
- Holidays off including Fourth of July, Thanksgiving, Christmas Eve and Christmas Day
- Paid personal and sick days
- Dining discounts at all company locations
- A schedule that works for you

#### **Compensation...**

Compensation: Hourly (\$18 - \$20)

Based on your qualifications, our hiring team will be in touch to set up interviews.