|  |  |  |  |
| --- | --- | --- | --- |
| Job Title: | Dishwasher | Job Category: | Bites N Brews, JEG |
| Location: | Bites N Brews | Travel Required: | N/A |
| Salary: | Hourly Rate | Position Type: | Part-Time |
| Reports to: | Restaurant Manager | Date Posted: | 09/23/2020 |
| Will Train Applicant(s): | Will Train | Posting Expires: | Upon fulfillment |
| Applications Accepted By: | | | | |

|  |  |
| --- | --- |
| Email:info@814lanesandgames.com Subject Line: Dishwasher  Include Resume and Completed Application | Mail:HR 814 Lanes & Games  1140 Frances Street  Johnstown, PA 15904 |

|  |
| --- |
| Job Description |
| **Summary:**  We are looking for a dedicated, organized dishwasher who enjoys working as part of a team in a fast paced culinary environment. The Dishwasher’s duties include removing soiled plates and flatware from tables, washing them thoroughly, and resetting tables in preparation for the next party. They may also restock items, unload delivery trucks, help prepare cook stations, clean appliances and machines, empty and clean trash receptacles, and other duties, as needed.  To be successful as a Dishwasher, you should be a committed, communicative team player with excellent time management skills. You should be able to prioritize tasks in a busy setting and adhere to all food safety regulations and procedures.  **Qualifications & Education Requirements:**   * High School Diploma/GED or in progress * Previous restaurant experience preferred, but not necessary * Excellent customer service and communication skills * Ability to lift 50 lbs or more * Willing to stand or walk for extended periods * Positive, engaging personality and professional appearance * Basic math and computer skills * Interpersonal and communication skills * Strong task and time management abilities * A positive attitude and ability work well under pressure with servers, cooks and other staff * Able to perform high-quality work while unsupervised * Ability to work in a fast-paced work environment * Flexible schedule with the ability to work days, nights, and weekends as required * Team player * Good time-management skills * Professional appearance * Attention to detail and strong organizational skills   **Responsibilities and Expectations:**   * Work with restaurant staff to create a positive dining experience for guests * Greet customers and answer questions * Alert servers when tables are in need of attention * Clean tables and remove dishes after the party leaves * Carry loads of soiled dishes to the dishwasher to be cleaned * Ensure availability of clean dishes, flatware, glasses, straws, napkins, and other dining materials * Washing dishes by hand and using the rack dishwasher * Be able to remain focused and on-task during busy hours * Adhering to all food safety and quality regulations * Maintaining a clean work and dining area by removing trash, cleaning tables, and washing glasses, utensils, and equipment * Help food preparation staff when necessary * Deliver superior service and maximize customer satisfaction * Respond efficiently and accurately to customer complaints * Ensure compliance with sanitation and safety regulations * Nurture a positive working environment * Ensuring the availability of clean dishes by bussing tables, washing dishes, pots, pans, and flatware, and resetting dining areas * Preparing dining areas and kitchen for next shift by cleaning and restocking dining areas and cook stations * Cleaning machines and appliances used in the kitchen, such as coffee makers, pots, and pans, mixers, etc * Unloading and storing deliveries * Sweeping and mopping floors, especially in the event that items are broken or spilled * Taking out the trash and rinsing garbage cans * Supporting other restaurant staff members by assisting with other tasks, as needed * Reporting kitchen accidents or violations of food safety codes and procedures   **Benefits:**   * Competitive base wage * Flexible, Fun, and Team environment * Discount dining and attractions within the facility   **Additional Notes**:  As a new business, responsibilities, best practices and processes may be subject to change. |
|  |