

Spruce Lake Retreat

Position: Kitchen Assistant - Dishwashers

Type: Part-time / Hourly

Department: 300 Food Services SL

Position Description

The Kitchen Assistant – Dishwashers are responsible for smooth and efficient operation of the dish return window and dish machine. There are three position levels, each with increasing responsibility. Each level comes with more responsibility, stronger job performance and therefore, increased rate of pay.

Accountability Accountable to the Food Service Director or designated supervisor

Qualifications

- Must affirm Spruce Lake mission, vision, and core values
- Must have a teachable spirit, team-player attitude, and servant heart.
- Must be responsible, industrious, hospitable, and enthusiastic.
- Must always dress with modesty and good taste.
- Flexible schedule including ability to work rotating weekends and holidays

Physical Requirements: able to stand for long periods of time, lift 30 lbs., perform repetitive motions with arms, wrists, shoulders.

Essential Responsibilities

- Level 1 Duties and Tasks:
 - Able to perform necessary duties of ensuring proper sanitation of dish room.
 - Be able to follow lead of other dishwashers
 - Unload machine and ensure that dishes are clean and dry.
 - Feed machine at a reasonable pace.
 - Work the window at a reasonable pace
 - Periodically check floor drains – scrubbing and cleaning out as necessary.
 - Scrub kitchen dishes
- Level 2 Duties and Tasks:
 - All of Level 1 duties
 - Able to open station in the morning
 - Able to perform job with minimal staff
 - Ensure machine is kept cleaned and polished
 - Check with cooks for extra tasks during slower times
- Level 3 Duties and Tasks:
 - All of Level 1 and Level 2 duties
 - Able to open and close station at beginning and end of shift
 - Able to lead the rest of crew and keep motivated
 - Able to perform job up to a sixty-guest count with minimal help from cook staff and be able to get done in a reasonable amount of time.
 - Floor cleaned and mopped properly
 - Dish machine cleaned out.
 - Assign tasks to other team members
 - Able to de-lime dish machine on an as-needed basis
 - Willing and able to be second person assisting with cooking for the chicken BBQ

Other Responsibilities

- As assigned by supervisor or kitchen manager