



Position Title: Part-Time Dishwasher
Reports To: Executive Chef, Sous Chef (Assistant Kitchen Manager)
Department: Miami Culinary Institute **Job Code:** 8601
Prepared By/Date: Donna French/09-26-2011 **Job Group:** Class-R
Approved By/Date: John Richards/09-26-2011 **Salary Grade:** C1
Revised: **FLSA Status:** Non-Exempt

Summary:

This position is responsible for all cleanliness of kitchen facilities, pots, pans and dishes for the Restaurant/Café/Catering operation for the College's world class culinary arts facility.

Essential Duties and Responsibilities:

- Maintains overall control of workstation
- Communicates daily with Chef and Sous Chef and follows directions
- Adheres to proper dishwashing procedures to ensure that all pots, pans, and wares are washed, dried and stored
- Ensures that all plate ware is cleaned properly and stored carefully to prevent breakage
- Works efficiently to maintain availability of cleaned kitchen wares for all staff
- Ensures that all work and kitchen areas are maintained in a clean fashion at all times
- Maintains cleanliness and upkeep of dishwashing equipment and supplies
- Adheres to all safety and sanitation regulations in all outlets
- Performs other duties as assigned

Knowledge, Skills and Abilities:

- Demonstrates diplomacy and have the ability to establish a positive relationship with all internal/external users, staff and management
- Knowledge of proper and safe food handling
- Ability to adhere to work schedule and restaurant grooming standards
- Ability to adhere to personal protective equipment safety standards where applicable
- Ability to take direction and carry out instructions
- Ability to work in a demanding and fast paced environment
- Ability to function well in an advanced food-energy-business technological environment
- Ability to work a flexible schedule to include evenings, weekends, and holidays
- Ability to work in a multi-cultural/multi ethnic environment

Work Environment:

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job.

While performing the duties in this job, the noise level in the work environment is usually moderate to loud.

Physical Demands:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is frequently required to sit and reach

with hands and arms. The employee is regularly required to use hands to finger, handle, or feel objects, tools, or controls; talk or hear; and stand and walk.

Specific vision abilities required by this job include close vision, distance vision, color vision, peripheral vision, depth perception, and the ability to adjust focus.

The employee must be able to lift/carry, push/pull up to 40 lbs.

Essential Personnel:

Non-essential

Minimum Requirements:

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily.

- Three (3) months of related experience in culinary field or enrollment in Culinary Arts Program courses
- Training courses completed within sixty days of employment; to include but not limited to, Food Handlers, Beverage and Alcohol, and Responsible Vendors Certifications

ACKNOWLEDGEMENT

I have read and acknowledge receipt of a copy of my job description.

Signature

Date

Printed Name