

Title: Dishwasher

Department: Operations

**Reports to: Kitchen Supervisor, Kitchen Manager, Chef,
or General Manager**

Typical Work Week: 35-40 hours

Compensation: Depends upon skills and experience

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Job Description for: Dishwasher

Dishwasher's primary objective is to provide a clean and safe kitchen area for our staff. Wash and clean tableware, pots, pans and cooking equipment. Keep the dish room and equipment clean and organized.

Essential Physical Requirements for: Dishwasher

- Frequent washing of hands.
- Be able to lift up to 50 lbs frequently.
- Hazards may include, but are not limited to, slipping and tripping.

Job Tasks for: Dishwasher

- Maintains a Guest focus while performing duties
- Assumes 100% responsibility for the cleanliness of dishware
- Load, run and unload dish machine.
- Keep the dish machine clean and report any functional or mechanical problems to the kitchen manager.
- Monitor dish machine water temperature and chemical levels to ensure sanitary wash cycle.
- Wash and store all tableware and kitchenware.
- Keep dish room clean and organized.
- Complete opening and closing checklists.
- Maintain adequate levels of clean tableware for dining room and kitchen
- Bag and haul kitchen trash and recyclables to dumpsters.
- Handle tableware carefully to prevent breakage and loss.
- Maintain adequate levels of dish detergents and cleaning supplies.

Required Knowledge for: Dishwasher

Basic Sanitation Knowledge -- Understanding the basic principles of cleanliness and sanitation.

Customer and Personal Service -- Knowledge of principles and processes for providing customer and personal services.

English Language:

Knowledge of the structure and content of the English language including the meaning and spelling of words, rules of composition, and grammar.

Skills Required for: Dishwasher

- No previous restaurant experience required.
- Active Listening -- Giving full attention to what other people are saying, taking time to understand the points being made, asking questions as appropriate, and not interrupting at inappropriate times.
- Speaking -- Talking to others to convey information effectively.
- Social Perceptiveness -- Being aware of others' reactions and understanding why they react as they do.

Abilities Required for: Dishwasher

- Be able to work in hot, wet, humid, and loud environment for long period of time while standing.
- Oral Expression -- The ability to communicate information and ideas in speaking so others will understand.
- Oral Comprehension -- The ability to listen to and understand information and ideas presented through spoken words and sentences.
- Speech Clarity -- The ability to speak clearly so others can understand you.
- Manual Dexterity -- The ability to quickly move your hand, your hand together with your arm, or your two hands to grasp, manipulate, or assemble objects.
- Memorization -- The ability to remember information such as words, numbers, pictures, and procedures.
- Speech Recognition -- The ability to identify and understand the speech of another person.
- Static Strength -- The ability to exert maximum muscle force to lift, push, pull, or carry objects.
- Stamina -- The ability to exert yourself physically over long periods of time without getting winded or out of breath.
- Trunk Strength -- The ability to use your abdominal and lower back muscles to support part of the body repeatedly or continuously over time without 'giving out' or fatiguing.

Job Activities for: Dishwasher

- Establishing and Maintaining Interpersonal Relationships -- Developing constructive and cooperative working relationships with others, and maintaining them over time.
- Handling and Moving Objects -- Using hands and arms in handling, installing, positioning, and moving materials, and manipulating things.
- Performing General Physical Activities -- Performing physical activities that require considerable use of your arms and legs and moving your whole body, such as climbing, lifting, balancing, walking, stooping, and handling of materials.
- Monitor Processes, Materials, or Surroundings -- Monitoring and reviewing information from materials, events, or the environment, to detect or assess problems.
- Identifying Objects, Actions, and Events -- Identifying information by categorizing, estimating, recognizing, differences or similarities, and detecting changes in circumstances or events.

Licenses, certifications, or registrations required for: Dishwasher

- Optional: State of Wisconsin Department of Health and Family Services Certified Foodservice Manager