



JOB DESCRIPTION

TITLE: Dishwasher Moonlight Amphitheater

REPORTS TO: Manager

DATE: 4/1/2018

FLSA STATUS: Seasonal/ Hourly

GENERAL PURPOSE

The Dishwasher performs all job assignment with a positive attitude that supports Kitchens for Good's mission and vision to break the cycles of food waste, poverty and hunger through innovative programs in workforce training, healthy food production, and social enterprise. Dishwasher is responsible for maintaining high standards of clean dishes, kitchen, food preparation areas and equipment at Kitchens for Good's venue at the Moonlight Amphitheater in Vista, CA.

ESSENTIAL DUTIES

- Operate and maintain the industrial dishwasher.
- Performs routine washing of dishes, glassware, flatware, pots and pans as needed. Shifts vary depending on events.
- Wash by hand when necessary.
- Empty trash and recycle containers.
- Completes daily, weekly and monthly kitchen cleaning checklist.
- Maintains kitchen work areas, equipment and utensils in clean and orderly condition..
- Routine cleaning of Kitchen and Bathrooms, and regular Kitchen deep cleaning as scheduled.

Other duties & Responsibilities

- Clean dish storage.
- Follow sanitation policies at all times
- Clean and sanitize bathrooms.
- Clean and maintain kitchen floors, walls and ceilings.
- Order/purchase supplies as needed
- Clean up spills or broken glass immediately
- Clean up of all back of the house areas used for plate up, prep and cleanup of events and student production.
- Maintenance of equipment on a daily preventative maintenance basis.
- Assist with inventory of all equipment utilized for functions.
- Deep cleaning of kitchen floors and other areas as needed and/or scheduled.

- Report any sanitation or janitorial issues to appropriate party.

Qualifications:

- 1 year experience preferred. Willing to train.
- Ability to maintain service records and work in a team environment.
- Ability to complete tasks with minimal supervision.
- Possess exceptional customer service standards and detail oriented.
- Ability to operate industrial machinery and carry loads of up to 30 lbs.
- Willingness to work in hot, humid environment and on your feet for 8 hour shifts.

Accountability:

- For the overall achievement of the above responsibilities, the Dishwasher reports to the Chef and Operations Manager.
- We are proud to be an EEO/AA employer M/F/D/V and maintain a drug free workplace and perform pre-employment substance abuse testing upon suspicion and for any positions which require operating a vehicle or heavy machinery.

**To apply fill out our online application at:
<https://kitchensforgood.org/employment-application/>**