

## Cold Spring Tavern - Dishwasher

### **Job Description:**

- Maintain cleanliness and sanitation in work areas, equipment, dishes, utensils, pots and pans, cooking equipment, floors and trash areas.
- Multitask and manage time efficiently during shift. Uphold standards of cleanliness and sanitation according to policy and Health Department regulations.
- Based on supervisor's instructions and needs dictated by the amount of business, you may be asked to assist with various food preparation tasks.

### **Job Skills, Requirements and Expectations:**

- You have some kitchen experience (but not required)
- You are dependable, honest, professional, detail oriented and organized
- You work well as part of a team and leave your ego at the door
- You are respectful of others, listen well, follow instructions and can communicate well with supervisors and co-workers
- You have the ability to stand for extended periods of time, lift and carry at least 25 pounds, walk, reach, stoop, crouch, and/or kneel
- You are familiar with commercial dishwashers, cleaning chemicals, and a variety of kitchen utensils and tools
- You are passionate about the hospitality industry, giving your best, and are hungry to learn.

### **Other Requirements:**

- You must have reliable transportation, know your schedule, be on time, and able to work nights, and weekends.
- Depending on the needs of the business, there may be opportunities for extra hours or flexibility.