



Dishwashing Team

Reports to: Dining Hall Supervisor

General Description:

The Dishwashing Team plays a key role in maintaining a clean and organized kitchen environment by assisting with dishwashing tasks. The position is vital to the smooth operation of the Dining Hall, ensuring the dishes, utensils, and kitchenware are cleaned and ready for use.

Specific Responsibilities:

- Wash dishes, utensils, and kitchenware following established sanitation and cleanliness standards.
- Operate dishwashing equipment, ensuring proper use and maintenance.
- Follow established sanitation procedures to ensure compliance with health and safety regulations.
- Work collaboratively with kitchen staff and other volunteers to ensure efficient workflow.
- Communicate effectively with team members to address any specific dishwashing or kitchen related requirements.
- Manage time effectively to complete dishwashing and related tasks within designated timeframes.
- Be open to assisting with other tasks or responsibilities within the kitchen as needed.
- Maintain a positive and friendly demeanor while working with the kitchen staff, and other team members.

Qualifications:

- Ability to stand for extended periods and perform repetitive tasks.
- Basic understanding of kitchen hygiene and sanitation practices.
- Willingness to follow instructions and adhere to established guidelines
- Team player with effective communication skills.
- Physical ability to lift, carry, and move kitchenware and equipment.

Disclaimer

The above statements are intended to describe the general nature and level of work being performed by people assigned to this classification. They are not to be construed as an exhaustive list of all responsibilities, duties, and skills required of personnel so classified. All personnel may be required to perform duties outside of their normal responsibilities from time to time, as needed.