



FOOD AND BEVERAGE

JOB DESCRIPTION

Title:	Dishwasher
Department:	Food and Beverage
Supervisor:	Executive Chef and Sous Chef
Position Type:	Non-Exempt
Rate:	\$16.00 – \$19.00

OVERVIEW:

Dishwashers at Glacier are responsible for ensuring the cleanliness and sanitization of dishes, tableware, glassware, pots, pans, and utensils through manual and machine cleaning methods. Occasional interaction with Glacier members is required and all Glacier associates are responsible for ensuring an outstanding member experience and service.

ESSENTIAL DUTIES:

1. Scrape, rinse, and load dishes and utensils into dishwasher
2. Wash and sanitize all pans, utensils, and dishes
3. Clean, sanitize, and maintain dishwasher
4. Unload dishes and utensils from dishwasher and organize them properly
5. Burnish, de-tarnish and polish silver
6. Perform cleaning duties as required to maintain cooking areas, tools, and materials to Glacier service standards
7. Train other associates, as needed
8. Stock, maintain and organize supplies and equipment to Glacier service standards

QUALIFICATIONS:

1. High school diploma or GED equivalent preferred
2. Experience as a dishwasher preferred; ability to learn proper dishwashing skills and possess good work ethic required
3. Willingness to comply with all food safety procedures
4. Strong communication and interpersonal skills
5. A friendly and energetic personality with a member service focus
6. Able to work flexible shifts
7. Able to stand or walk for 8-hour shifts and lift at least 20 pounds
8. Comfortable bending, climbing, reaching, stooping, and moving quickly
9. Fluent in reading, writing, and speaking English
10. Must be able to multi-task efficiently within a fast-paced and high stress environment