



## HAZELTINE NATIONAL GOLF CLUB

### DISHWASHER

REPORTS TO: EXECUTIVE CHEF/SOUS CHEF

FULL TIME/PART TIME/SEASONAL POSITION

#### HAZELTINE GENERAL STANDARDS

- Know and understand the Hazeltine Mission Statement
- Understand the impact of your role on Hazeltine's Business Success
- Adhere to Standard Operating Procedures and instructions from Superiors
- Be counted on to deliver on commitments
- Take ownership in identifying/solving problems
- Take initiative to get things done, even when it's outside of the job description
- Continuously improve work quality and the capacity to take on more work
- Consistent in your work product, attitude and commitment to Hazeltine
- Courteous and respectful to members, guests and co-workers
- Elevate your co-workers through teamwork and cooperation
- Take workplace safety seriously for yourself and your co-workers
- Conduct yourself in accordance with Club policies as stated in the employee handbook (ie. Ethical standards, harassment, discrimination, drug free workplace, off-duty conduct and conduct at work)
- Arrive on time as scheduled and ready to work
- Maintain a personal appearance in line with Club policy, including uniform requirements
- Show a positive work attitude every day
- Show sound judgment and make good decisions at all times

#### POSITION SUMMARY/VALUE STATEMENT

The Dishwasher plays an important role in contributing to a well-run kitchen. He/she is responsible for properly cleaning all dishes and kitchen equipment and for keeping all areas of the kitchen clean and free of clutter and debris on a regular basis.

#### KEY RESPONSIBILITIES

- Clean, per approved sanitation and safety guidelines, all dishes, glasses, utensils, pots and pans, and related food preparation/serving items and equipment
- Operate dishwasher as per approved guidelines, check all items for cleanliness, and store cleaned, dried items and equipment in proper places
- Maintain all cleaning/washing equipment at proper temperature and in proper working order
- Load equipment correctly and check temperature per approved schedule and adjust as needed
- Disassemble, inspect, clean, and perform maintenance on equipment and reassemble properly
- Clean all floor areas of any spillage from water, detergent and/or foodstuffs per safety and sanitation guidelines
- Clean stoves, ovens, hoods, counters, etc. in the kitchen as per the instruction and direction of management
- Help to ensure a safe working environment by keeping all areas of the kitchen free of debris and by keeping floors clean and dry at all times
- Dispose of garbage, thrown food items etc. in proper waste/refuse containers in a timely manner

- Break down and dispose of empty boxes, etc. in proper recycling area in a timely manner
- Assist in some food preparation as necessary (i.e. chopping and peeling vegetables, etc.)
- Maintain a positive relationship and promote a cooperative, harmonious work environment
- Work in tandem with serving and kitchen staff to ensure cleanliness of dishes, etc.
- Clean work areas, counters, and tables
- Assist peers in other areas as needed
- Report any equipment in need of repair to Executive Chef, Executive Sous Chef or Engineering staff
- Adhere to hygiene regulations
- Perform other duties as assigned

## MINIMUM EDUCATION, EXPERIENCE & OTHER SKILLS

- A high school degree or equivalent work experience
- Solid time management, organization and prioritization skills
- Excellent interpersonal skills
- Analytical and problem solving skills
- Effective verbal and listening communications skills
- Effective written communication skills
- Ability to make decisions in a fast-paced environment
- Ability to effectively communicate verbally and non-verbally with others
- Must be able to lift up to 50lbs on occasion