

DISHWASHER

THE BASICS:

A dishwasher works under the Kitchen Supervisor and is responsible for washing dishes and equipment and for keeping the kitchen area clean for other kitchen workers.

TOP 5 REASONS TO WORK AS A DISHWASHER!

1. Gain experience working in a TEAM!
2. Great opportunity to practice your ENGLISH with your work friends!
3. Don't like mornings? Typical shifts start in the AFTERNOONS or EVENINGS!
4. Work INDOORS! The kitchen may be warm, but you stay out of the sun!
5. Amazing chance for future kitchen workers to gain EXPERIENCE!



WORDS AND PHRASES YOU SHOULD KNOW:

- **Load/Unload** – put in and take dishes out of the dishwasher/sink
- **Sanitize** – make clean and hygienic
- **“Breakdown the station”** – take apart equipment and clean it, typically at the end of the work day
- **Restock** – put dishes/kitchen supplies back in their place in the kitchen
- **“Wipe down”** – clean the kitchen surfaces and kitchen equipment

GENERAL RESPONSIBILITIES:

- Wash dishes, glasses, pots and pans, silverware, and cooking utensils in hot water.
- Keep up with the washing so that the kitchen is well-stocked with clean supplies.
- Carry dirty dishes from the kitchen to the washing station – gloves will be provided.
- Stock storage areas with cleaned kitchen items.
- Dust, wipe down, and sanitize all kitchen areas using chemical cleaning supplies.
- Sweep and mop floors and take out the trash.
- Assist in food preparation or other kitchen and dining duties when needed.
- Work quickly and calmly in a fast-paced environment.
- Be able to switch between tasks as asked by your supervisor.
- Be in good enough physical condition to stand on your feet for long shift hours, adapt to the hot kitchen temperatures, and lift 50 to 100 pounds (20 to 45 kilograms).
- Be prepared to handle all “side work” tasks, like folding napkins and cleaning windows.