



MENLO CIRCUS CLUB
JOB DESCRIPTION

Position: Dishwasher
Department: Food & Beverage
Reports to: Chef and Kitchen Supervisors
Status: Non-Exempt

POSITION PURPOSE:

To assist the food and beverage operation by ensuring dishes are clean and available for service.

DUTIES AND RESPONSIBILITIES:

- Maintains cleanliness and order of work areas, kitchen equipment, and utensils
- Follows kitchen procedures in safety, sanitation, and food handling
- Scrapes food from dirty dishes and washes them by hand or places them in racks or on conveyor to dishwashing machine
- Washes pots, pans, and trays
- Segregates and removes trash and garbage and places it in designated containers
- Sweeps and mops kitchen floors
- Performs other related duties requested by Kitchen Supervisors and Chef

KNOWLEDGE, SKILLS & OTHER ABILITIES:

- Ability to communicate effectively
- Ability to work in a fast-paced environment
- Able to work in a team environment and take direction

PHYSICAL & ENVIRONMENTAL DEMANDS:

- Ability to be on feet for up to 95% of the prescribed shift
- Ability to lift 30 pounds, able to stand, bend, stoop, twist and turn for prolonged periods of time.

This position often requires an individual to work long hours, holidays, weekends and may be subjected to shifts longer than 8 hours in one working day. By signing this document, I am acknowledging the scope of work stated above.

EMPLOYEE NAME	EMPLOYEE SIGNATURE	DATE
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SUPEVISOR NAME	SUPERVISOR SIGNATURE	DATE
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