



Annandale Public School District 876

JOB DESCRIPTION

Position Title:
Dishwasher

Department:
Food Services

Unit:

Immediate Supervisor:
Head Cook

Grade Placement:
3

FLSA Status:
Non-Exempt

Job Summary:

Under the direction of the Head Cook, the Dishwasher is responsible for operating as an effective member of the kitchen staff primarily responsible for the dishwashing functions of the kitchen. Responsibilities include washing dishes, sanitizing and keeping all areas of the kitchen and dish room clean.

ESSENTIAL DUTIES AND RESPONSIBILITIES

1. Washes and puts away all dishes, pots, pans and utensils used in preparation and service of meal
2. Monitors dishwasher temps according to guidelines.
3. Maintains cleanliness of dishwasher.
3. Maintains and cleans food preparation, dish room, work and eating areas following proper clean up procedures consistent with government standards of sanitation and safety.
4. Makes sanitizer buckets for the tables and areas within the kitchen.
6. Provides great customer service to students and staff.
7. Performs other duties as assigned.

EDUCATION AND KNOWLEDGE REQUIREMENTS

Education Training and Experience Requirements:

- High School Diploma or equivalent.
- No prior work experience necessary

License/Certification Requirements:

- Serving Safe Level 1 Certification (must be completed within one year of hire)

- Nutrition Certification
- Sanitation Certification

Knowledge required to perform the essential functions of the job:

- Knowledge of all applicable cooking tools and equipment.
- Knowledge of cooking, baking and preparing food for institutions.
- Knowledge of district, state and federal guidelines for food preparation and cleanliness.
- Knowledge of all safety precautions applicable to trade.
- Knowledge of the application, use and proper storage of all chemicals, food items and materials.
- Knowledge of district receiving and stocking procedures.

WORK SKILLS AND CHARACTERISTICS

Skills required to perform the essential functions of the job:

- Skilled in establishing and maintaining effective working relationships with colleagues, supervisors and building personnel.
- Ability to interact and communicate effectively and appropriately with students and staff.
- Skilled in understanding the needs and development of the students served.
- Ability to be flexible and assisting in all kitchen duties.
- Ability to follow directions and utilize basic cooking skills.
- Ability to record/track food usage and temperatures and prepare proper serving sizes.
- Ability to operate dishwashers, food dispensers and other kitchen equipment.
- Applying and following sanitation procedures and operations in accordance with food service guidelines.
- Ability to operate a computer for consumer purchases.

PHYSICAL REQUIREMENTS

Physical requirements associated with the position can be best summarized as follows:

Medium work. Exerting up to 50 pounds of force occasionally, and up to 10 pounds of force constantly to move objects.