

COEUR D'ALENE INN AND CONFERENCE CENTER

KITCHEN

Dishwasher

JOB SUMMARY:

Mulligan's Restaurant Dishwasher is responsible for cleaning, transporting and storing all pots and pans used in the food and beverage operations

ESSENTIAL FUNCTIONS:

- Arrive for shift on time. Have clean uniform, name tag, time card, and meet proper grooming standards.
- Make sure lunch breaks and 10-minute breaks are taken when the restaurant is not in peak times.
- Communicate with a manager or supervisor when breaks are taken and before leaving at the end of a shift.
- Keep the dish areas caught up as much as possible.
- Must do drain and fills every hour on the hour.
- Keep up with general cleaning and organization of the kitchen.... Boxes broke down, dirty dish cart, sweeping, garbage cans emptied.
- Organize china and send other kitchens china back to their area.
- Assist in other kitchens when asked by management.
- Keep a professional, presentable appearance when running errands around the hotel.
- Follow and complete nightly closing list.
- Check out with Chef or Manager on duty
- Remembering to clock in and out in uniform at scheduled time

REQUIREMENTS:

- Must be able to pass a background check
- Must be willing to work weekends, holidays, overtime, and whenever our business levels dictate.
- Must be able to read, write, and communicate in English.
- Must be in good physical condition and be able to work on their feet for extended periods of time, in a fast paced, sometime stressful environment. Must be able to lift 50 lbs. On a regular basis. Must demonstrate proper safe lifting techniques at all times.
- Must have food safety and sanitation training to meet Panhandle Health Department standards.
- Must have effective daily organization, planning and time management.
- Must be able to interact and positively motivate the Mulligan's team, creating an environment that inspires individuals to work for the "team" not themselves

