Dishwasher

MINIMUM QUALIFICATIONS:

- Desire to work in a camp kitchen.
- Ability to learn to do tasks as assigned.
- Ability to accept supervision.
- Ability to work well with others.
- Must pass BCI background check and physical (required by first day of employment)

RESPONSIBLE TO: FOOD SERVICE MANAGER

CAMP GOALS:

- The goal of 4-H Camp Ohio is for all campers to grow in appreciation and knowledge of themselves, their relationship to other campers, staff and adults, and all life forms with which they share the natural environment.
- Our goal in food service is to provide appealing, nourishing, balanced meals in a friendly atmosphere.
- Cleanliness of dishware and silverware is critical for both health reasons and the impact on the perception of the kitchen.

GENERAL RESPONSIBILITIES:

- Rinse and wash dishes, glasses and silverware with machine.
- Sweep and mop dining room prior to group arrival.
- Take out trash from kitchen and dining room to dumpster.
- Set up dining hall tables and chairs.
- Be in the dining hall one-half hour before meals; prepare dishes, silverware, glasses for table setters.
- Clean and supply employee restrooms as needed.
- Organize broom closet and report needs to Food Service Manager.
- Stock shelves after food deliveries.
- Clean area around dining hall building and dumpster.
- Move recyclables to recycling shed.
- Prepare BBQ pit prior to BBQ's; assist in moving BBQ supplies to pit area.
- Keep dish room, back porch, supply room in a clean and orderly condition.
- Assist cooks as needed.

ESSENTIAL FUNCTIONS:

- Must be able to lift, unload, and move food cases and supplies.
- Must be able to lift dishes and loaded dish racks to counter and storage locations.
- Must be able to operate mechanical dishwasher safely and monitor and maintain appropriate temperature.
- Must be able to determine cleanliness of dishes

(Revised 01/2016)