



Job title: Dishwasher/Prep

Number of openings: 2-3

Location: Lake House Grille

Duration of job: Seasonal

Starting date: May/June

Days worked: 3-5 days

Weekend work: As scheduled

Supervisor: Executive Chef/Sous Chef

Pay rate: \$16-\$18/hr.

Benefits – Shift meals, Holiday Bonus, 401k plan, Dining and Retail discounts, and use of Golf and Lake amenities.

Detailed job description, including responsibilities, work performed, tools or equipment used, etc.:

- Responsible for washing and stacking all dishes and other general clean up duties
- Washes and stacks dishes, china, glassware, and hollowware
- Washes and stacks pots and pans
- Sweeps and mops kitchen floors
- Keeps trash area clean and perform other duties as needed
- Adhere to all departmental rules and regulations
- Assists in food preparation as trained
- Perform all duties in a safe manner, following proper time and attendance procedures

Physical Requirements:

- General restaurant environment, bending, lifting, and standing for long periods of time
- Must be able to lift a minimum of 25 lbs.

Minimum skills, experience, education, and ability required for this job:

- Must interact positively with co-workers and have good cleanliness, punctuality, and reliability

Miscellaneous information:

- This is a non-exempt position