



## ***JOB OPENINGS***

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**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

**Weekend work:** Yes

**Supervisor:** Executive Chef/Sous Chef

**Pay rate:** \$17.00/hr

**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