

Dishwasher

MISSION: We create memorable experiences that exceed expectations and inspire each guest to return and celebrate.

VALUES: Advancement, Honesty, Excellence, Accountability & Detail

Job Description

POSITION / TITLE: Dishwasher

REPORTS TO: Kitchen Manager

ESSENTIAL FUNCTIONS:

- Must have an attention to detail
- Work with a sense of urgency
- Ability to work in a fast-paced environment
- Work effectively by yourself and with a team
- Communicate clearly and listens well
- Uses proper food handling: safety, sanitation, cooking temps, and labeling

DAILY TASKS:

- Clock in using the mobile bytes system at the appropriate terminal in the Winery. You are not allowed to clock in any earlier than 7 minutes before your scheduled shift unless approved by management.
- Make sure you are coming to work in your approved CLC uniform (CLC issued shirt, black pants, black socks, and black non-slip tennis shoes, skullhat, and apron.)
- Check in with the Manager on Duty about any special tasks that they have for you during that day's operations
- Set up dish washing station
- Clean dishes using the washing and sanitation station and dish washers
- Maintain clean kitchen
- Cuts, cleans, and preps items for production (when asked)
- Closes kitchen: sweep floors, mop floors, clean work surfaces, clean and empty sinks and dish washers, put away all dishes, takes our trash, boxes, bottles, and towels daily to appropriate locations.
- Clock out using the mobile bytes system at the appropriate terminal in the Winery.
- See you next shift!





CHARACTERISTICS / SKILLS:

- A dishwasher must be able to work in a fast-paced environment
- Be able to stay positive and cheerful when under pressure
- Be courteous and friendly to guests and staff members
- Always have a smile on their face
- Always be willing to help out guests and staff members when in need
- Be a team player (we believe in teamwork our motto is OLOT- One Logo One Team)

EXPERIENCE / EDUCATION:

- Experience in the Food and Beverage Industry is a plus
- Experience in event industry is a plus
- Serve Safe Certification is a plus

WORKING CONDITIONS / PHYSICAL REQUIREMENTS:

- Must be available to work weekends.
- Hours (this is business determined): Friday 4pm–9pm | Saturday 10am–9pm Sunday from 10am–6pm
- Ability to carry up to 50 pounds
- Work is performed in restaurant and event venue.
- Ability to work in a standing position for long time periods for events.

NOTE:

This job description represents the minimum duties required to perform the position outlined in this document. The duties listed are aligned with the current business objectives of Cedar Lake Cellars, and are subject to change based on future business needs and/or requirements.

All candidates agree to complete an assessment for selection.

Cedar Lake Cellars and Investa Management is an equal opportunity employer.