

JOB DESCRIPTION

Position: Dishwasher

Desired Qualifications:

- Desire and ability to work in a children's camp kitchen in a wilderness setting
- Ability to learn to do tasks as assigned
- Ability to work well with others
- Ability to accept supervision
- Good character, integrity, and adaptability
- Enthusiasm, sense of humor, good judgment, patience, and self control

Responsible To: Director, Assistant Director, Kitchen Manager and Lead Cook

Camp Goals: To provide a safe, non-competitive, largely team-oriented wilderness adventure program through which children can have fun, make friends, and build self confidence by tackling challenges and developing new skills.

General Responsibilities:

- To participate in the camp's food service

Specific Responsibilities:

- To wash pots, pans, utensils, dishes, bowls, plates, glasses, cups, and kitchen equipment by hand or machine, as needed
- To operate the automatic dishwasher, including to monitor and maintain proper water temperature and sanitizer, and to keep records thereon
- To sweep, mop and clean the dishwashing area, kitchen and dining room
- To remove all trash from dishwashing area, kitchen, dining room, staff lounge and restroom and place in dumpster
- To clean and wash trash cans at least every other day, or daily if needed
- To clean spillage in the kitchen or dining room
- To make sure dishwasher area is kept clean, with everything put away
- To clean the ovens and stoves
- To inventory cleaning supplies and assist the Lead Cook in ordering such supplies
- To practice kitchen safety and cleanliness
- To help unload, move, and store supplies

- To assist in any area of the kitchen or dining room, as requested by the Lead Cook or Prep Cook
- These are not the only duties to be performed. Some duties may be reassigned and other duties may be assigned as required

Essential Functions:

- Cognitive and communication abilities to operate electrical and mechanical equipment; maintain appropriate inventory of supplies; operate three tub dishwashing system and automatic dishwasher, as appropriate, while maintaining appropriate temperature; determine cleanliness of dishes, food contact surfaces, and kitchen area; assess condition of food
- Possess strength, endurance and ability to lift/unload/move food and supplies; lift dishes to their storage location; use kitchen equipment safely; operate electrical and mechanical equipment; maintain appropriate inventory of supplies; operate three tub dishwashing system and automatic dishwasher, as appropriate, while maintaining appropriate temperature; determine cleanliness of dishes, food contact surfaces, and kitchen area; assess condition of food
- Ability to carry out all duties at an elevation of at least 6,200 feet
- Ability to lift 50 lbs to a height of four feet repeatedly
- Possess physical ability to move throughout the dining hall, including the kitchen, storeroom, dishwashing area, locker room and dining room
- Visual and auditory ability to identify and respond to environmental and other hazards related to food service in a commercial kitchen