



Job Description

Culinary Department

Dishwasher

Location: Berkeley, CA

Part-time, 15 hours per week

Non-exempt, Hourly pay

Schedule

Monday 11:00am-4:00pm

Tuesday 11:00am-4:00pm

Wednesday 11:00am-4:00pm

Job Summary

The Dishwasher reports to the Kitchen Manager and maintains the cleanliness of the kitchen and scullery at the Bauman College campus in Berkeley.

The Dishwasher carries out the following responsibilities: support culinary students by washing and putting away all dishes; collaborate with the Kitchen Manager (KM) and Culinary Assistant(s) (CA) during classes; give students sanitation direction; and maintain a sanitary environment in the kitchen, pantry, walk-in, scullery, and kitchen classroom at all times.

Key Responsibilities

- Wash dishes throughout the culinary classes and during clean up
- Ensure all dishes are put away in their proper places
- Provide direction to culinary students with regard to which items should be hand-washed and which can go through the commercial dishwasher
- Assist the CA with teaching students efficient kitchen practices relating to dishes and kitchen maintenance
- Work with students to ensure the proper flow of dishes is being managed throughout cooking labs
- Collaborate with KM and CA(s) to ensure that cleaning procedures are followed by culinary students and kitchen cleanliness meets department and ServSafe standards
- Monitor levels of kitchen and cleaning supplies and report the levels to KM
- Maintain a sanitary environment throughout the kitchen, pantry, scullery, and kitchen classroom by taking out garbage and compost, mopping floors, wiping down pantry shelves, etc.
- Sweep inside and outside of the building
- Maintain cleanliness in the courtyard and around the perimeter of the building
- Help maintain order in the two kitchens (e.g., kitchen equipment, etc)
- Sanitize and deep clean walk-in fridge and dry food pantry

- Work with KM regarding specific repairs, cleaning and maintenance needed in the kitchen

Additional Responsibilities (as time allows and when necessary)

- Deep clean stove hoods, vents, and lines
- Clean hood system filters
- Deep clean sinks, floors, and floor drains
- Take recycle, compost, and trash cans to the curb, retrieve them, and clean them when necessary
- Clean all the large mats for the classroom
- Assist KM and CA with stage tidiness and inventory
- Take various dirty items to the Laundromat/Dry Cleaner (e.g., table cloths, etc.)
- Special projects and duties, as assigned

Job Requirements (Minimum)

- High school diploma or equivalent is preferred
- A minimum of two years experience dishwashing in a commercial kitchen environment
- ServSafe Manager certification or willingness to obtain
- Basic computer skills, including ability to use email and online timekeeping system
- Must wear protective footwear, work pants, and a company-issued work shirt
- Must be able to lift 30 lbs.

Additional Qualifications

- Ability to work in a collaborative, communicative, team environment
- Ability to take direction and demonstrate patience working with culinary students
- Interest in cooking and holistic nutrition a plus

This Job Description is only a summary of the typical functions of the position and not a comprehensive list of all possible job responsibilities, tasks and duties. The responsibilities, tasks, and duties of this position might differ from those outlined in the Job Description. Other duties, as assigned might be part of the job.