



Job Description

Culinary Department

Dishwasher (part-time)

Location: Berkeley, CA

Monday 11:00am-4:00pm
Tuesday 11:00am-4:00pm
Wednesday 11:00am-3:30pm and 6:30pm-10:00pm
Friday 6:30pm-10:00pm

21.50 hours per week, non-exempt

Job Summary

The Dishwasher reports to the Kitchen Manager, and maintains the cleanliness of the kitchen and scullery at the Bauman College Berkeley campus. The Dishwasher carries out the responsibilities in the following areas: supporting culinary students by washing dishes and ensuring they are put away, collaborating with the Culinary Assistants and Kitchen Manager during culinary classes, giving students sanitation direction, and maintaining a sanitary environment in the kitchen, pantry, walk-in, scullery, and kitchen classroom at all times.

Key Responsibilities

- Washing dishes throughout the culinary classes and ensuring they are put away in their proper places in the kitchen
- Providing direction to culinary students with regard to which items should be hand washed and which can go through the commercial dishwasher, and working with them to ensure the proper flow of dishes is being managed throughout cooking labs
- Collaborating with Kitchen Manager and Culinary Assistants to ensure that cleaning procedures are followed by culinary students and ensuring that kitchen cleanliness is at department and ServSafe standards
- Collaborating with Kitchen Manager to report levels of sanitizer, Ecolab soap, hand soap, and paper towels to ensure cleaning supplies are kept stocked at appropriate levels
- Maintaining a sanitary environment throughout the kitchen, pantry, scullery, and kitchen classroom, which includes taking out garbage and compost, mopping floors, wiping down pantry shelves, etc.
- Performing other duties as assigned by the Kitchen Manager and Culinary Support Manager, including general building maintenance tasks and special projects

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 50 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.