



## Windsor Yacht Club

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**Position:** Dishwasher  
**Accountable to:** Executive Chef, Sous Chef  
**Supervision Given:** Minimal

### Skills Required

- Ability to work in a fast-paced environment and perform well under pressure
- Strong organizational skills
- Ability to multi-task
- Good communication skills
- Ability to work as part of a team
- Exceptional knowledge of restaurant health and safety protocols
- Excellent problem-solving skills

### Job Summary

*Provide fast and effective cleaning of all kitchen utensils, dishware, glassware, pots and pans. Maintain clean and tidy kitchen area. Ability to work some food prep and heavy lifting required. Must work well independently as well as team environment.*

### Job Duties and Responsibilities

- Provide clean and sanitized utensils, plateware, glassware and equipment
- Maintain dishwasher open/closing procedures
- Clean kitchen tools and appliances properly before/after use
- Clean kitchen floors, storage areas, and take out the trash
- Keep cupboards and storage area clean and organized
- Sweep and mop floors, sanitize countertops
- Keep supervisor informed of all problems or issues significant equipment function
- Work 6-8 hour shifts
- Lift and carry supplies and equipment up to 60lbs