

**JOB POSTING
BRAYS ISLAND PLANTATION**

TITLE: Full-Time Seasonal Dishwasher (Sept.-May)

DEPARTMENT: Culinary

REPORTS TO: Sous Chef

EXEMPT STATUS: Non-Exempt

FUNCTION: Serves as dishwasher for the Brays Island Plantation Restaurant. Responsibilities include washing and properly storing all cooking utensils, china, flatware, and glassware. Ensures that all programs and services are conducted and fulfilled in a manner consistent with the goals and objectives of Brays Island Plantation.

DUTIES AND RESPONSIBILITIES:

1. Wash all wares in dishwashing machine or by hand.
2. Polish all silverware, platters, and chaffing dishes as necessary.
3. Collect trash from kitchen areas; empty garbage barrels; wash and reline same with new bags.
4. Examine garbage for mistakenly dropped silverware, dishes, glassware, etc.
5. Wash and polish all stainless steel in kitchen, including shelves, dish cabinets, ice machines, coffee area, refrigerators, walk-ins, etc.
6. Wash or clean receiving area and trash areas.
7. Sweep and mop kitchen floors.
8. Store all dishes and other wares in proper areas.
9. Assist with basic food prep to include but not limited to peeling vegetables and assembling hors d'oeuvres.
10. Clean dishwashing machine after each meal period.
11. Other assigned duties as specified by supervisor, to include assisting in food preparation, putting away deliveries, cleaning coolers/freezers/storerooms.

PHYSICAL REQUIREMENTS:

1. Capable of working extended hours, to include weekends and holidays as necessary.
2. Able to see well enough to read faint or partially obscured writing or printing, with corrective lenses if needed.
3. Must be able to speak English in a clear and understandable voice so that various types of communications may be conducted with people of various levels of education and capabilities.
4. Position involves standing for long periods, kneeling, stooping, bending, pushing, shoving, lifting, carrying and moving objects that can weigh up to 60 lbs. This can occur throughout the day.
5. This position will alternate between working indoors in a controlled climate and with proper lighting, to an outdoors setting with variable climate and lighting.
6. Must be able to interact with all types of individuals, be mentally alert, detail oriented, and with good reasoning skills.

7. Must be able to adapt to the climate with marked changes in temperature from the heat in the kitchen area to the cold of refrigerated areas.
8. Must be able to transport oneself throughout the plantation including but not limited to the golf course, restaurant, and other community areas. Must have valid state driver's license.
9. Must be mentally alert and detail oriented with good reasoning skills.

ENVIRONMENTAL REQUIREMENTS:

1. Must be able to work on more than one assignment at a time with frequent interruptions, changes and delays. Must be able to remain focused and work effectively, efficiently, and cheerfully under such circumstances.
2. Must be able to work effectively and cheerfully in an environment which may be stressful due to adversarial situations resulting from the proper performance of duties.
3. Must be able to work in a well-lighted, temperature controlled area sufficient in size to allow freedom of movement to accomplish tasks. May also be exposed to the outdoor elements in an uncontrolled temperature with varied lighting.

EDUCATION AND EXPERIENCE:

1. Minimum 6 months working experience or aptitude to train.
2. Knowledge of proper methods of washing and stacking dishes, including proper sanitation procedures, highly desirable.

This is not necessarily an exhaustive list of all responsibilities, skills, duties, requirements, efforts or working conditions associated with the job. While this is intended to be an accurate reflection of the current job, management reserves the right to revise the job when circumstances change; e.g., emergencies, rush jobs, changes in personnel, workload, technological developments, etc.