



JOB DESCRIPTION

Title: Dishwasher/Public Attendant
Department: Food and Beverage
Reporting to: Kitchen Supervisor / Manager of Food and Beverage
Location: Mesa AZ
Salary: To commiserate with experience

SUMMARY

Maintain clean and sanitary conditions of all cooking utensils, flatware, china, and stemware. Maintain a clean and safe environment in all back-of-house areas.

ESSENTIAL FUNCTIONS BUT NOT LIMITED TO:

- Follow all procedures to ensure that the Facility is clean, safe, and in good repair for both associates and guests
- Clean and sanitize all cooking utensils, flatware, china, stemware, and workstation throughout the shift
- Sweep and mop the stockrooms and walk-in refrigerator nightly
- Maintain dishwashing equipment by following manufacturer's operating instructions
- Transport all trash and food debris to the compactor after every "walk-in"
- Lock and secure all food and equipment
- Maintain and clean all public areas including employee and guest restrooms
- Clean all equipment in preparation for the next day
- Assists in delivery and proper storage of merchandise
- Perform all additional tasks and responsibilities as assigned
- Attends all scheduled employee meetings and brings suggestions for improvement
- Notify manager-on-duty any time a guest is not 100% satisfied with their experience
- Affluent knowledge of all events and amenities of Revel Surf

QUALIFICATIONS

- Demonstrate ability to work at a fast pace while standing for long periods of time
- Completion of basic food handling training and any local or state mandated certification
- Good verbal communication skills

- Use proper measurements of detergent and sanitizer in the dish machine
- Restocks all dishes, glassware, utensils, pot, and pans
- Removes all garbage
- Breaks down, cleans, and sanitizes the kitchen equipment at the end of a shift
- Keeps dish and other storage areas clean and organized
- Ability to lift up to 50 pounds and move it 75 yards on a regular basis
- Ability to push trash carts weighing up to 50 pounds up to 250 feet

EDUCATION AND/OR EXPERIENCE

- 1 year of back of house experience
- Knowledge of basic sanitary guidelines
- Knowledge of basic dish machine operations
- Comprehensive understanding of the English language
- Ability to communicate effectively with co-workers and manager

WORK ENVIROMENT

- ***Interior Work Areas***- have moderate temperatures. Interior flooring may be carpeted, tile, and concrete. Auditorium floors are either stepped or sloped. Team members may encounter wet or slippery floor surfaces.
- ***Exterior Work Areas***- Moderate to extreme temperatures depending on weather conditions