



Position Title: Steward/Dishwasher (Non-exempt)	Department: BOH (back of the house)- Kitchen
Reports to: Kitchen Manager	
Job Summary The role of the Stewards is an entry level position as dishwasher, assisting in operations and ensuring functions are performed to the highest level of quality, policy and procedures adherence.	
Essential Functions <ul style="list-style-type: none">• Work in a professional and courteous manner.• Loads, runs and unloads the dish machine• Keeps the dish machine clean and reports any functional or mechanical problems immediately.• Monitors dish machine water temperature to ensure sanitary wash cycle and test PPM's.• Washes and stores all tableware and kitchenware.• Keeps dish room clean and organized.• Maintains adequate levels of clean tableware for dining room and kitchen.• Bags and haul trash to dumpster.• Maintains adequate levels of dish detergents and cleaning supplies in accordance with standards.• Cleans food preparation and production areas as required.• Fills in as needed to ensure the smooth and efficient operation of the restaurant as directed by the restaurant manager or kitchen chef.• Keep floors, walk-ins, and freezers mopped.• Assist the rest of the kitchen as needed.• Review bathroom cleanliness (per training guidelines).• Performs other duties as assigned. Experience and Education: <ul style="list-style-type: none">• No previous experience necessary.• Food Handlers card (as required per location).	
Physical Requirements <ul style="list-style-type: none">• Frequently stoop, kneel, crouch, or crawl.• Stand, walk, climb stairs, balance.• Use hands to grip, handle, feel, reach.• Use cleaning compounds and cleaning products.• Exposure to hot and/or cold temperatures.• Lift 50 pounds at waist or shoulder level.	

Employee Signature: _____

Date: _____