



Job Description

Dish Washer

Reports To: Manager, Culinary Operations

Mission: *To create an environment that inspires a passion for student success.*

Desired Results of the Position:

- A professional and reliable hospitality experience that serves the Algonquin Students' Association community
- An engaged staff member committed to deliver excellent work
- Active two-way communication between management and staff that ensure effective operations

Nature and Scope:

The Dish Washer, under the direction of the Manager, Culinary Operations will facilitate excellent food and beverage service. They will lead by example and specialize in the handling, organizing, cleaning, sanitizing, and storing of dishes. This individual will support operations of the Observatory, Wolves Den, and Students' Association Catering services. A Dish Washer will build effective relationships with coworkers and management, provide the highest commitment to quality, and help build customer loyalty. They will work to ensure that all cleanliness standards, sanitation procedures, and maintenance checks are completed in a timely manner.

Job Duties:

- Ensure that all dishes, pots, pans and cutlery, etc. are clean and sanitized.
- Use proper procedures, and chemicals to sanitize items.
- Wash all pots, pans, inserts, etc. and clean kitchen equipment when called upon and as per cleaning schedule.
- Keep the kitchen area floors swept, cleaned, and washed at all times.
- Clean and organize all related work equipment and areas.
- Open, and close machines at the beginning, and end of each day according to company procedures.
- Maintain cleanliness and daily maintenance of dish machine, and other kitchen equipment.
- Complete daily cleaning, sanitation logs and checklists.
- Inform supervisor promptly of problems and take prompt corrective action where necessary or suggest alternative courses of action which may be taken.
- Perform shift change and closing duties.
- Perform all duties and responsibilities in a timely and effective manner in accordance with established company policies.

- Maintain a favorable working relationship with all other company employees and guests to foster and promote a positive work environment.
- All other duties as assigned

Core Competencies:

- Strong interpersonal skills
- Communication
- Organizational skills
- Time management
- Quick learning
- Ability to work independently
- Maintain an effective working relationship with managers and other employees
- Dependability

Desired Skills and Qualifications:

- Willingness to work non-traditional shifts

Work Conditions:

- Work in a restaurant setting, with exposure to extreme temperatures
- Manual dexterity is required to use a tablet, and other equipment
- Ability to lift 40lbs required
- High stress fast paced environment

Certifications

- Food handlers Certificate (required)
- OWHSA (required)
- WHMIS (required)

Compensation:

- Salary: \$16.55per hour,
- Required to work 3 shifts per week, approximately 12-18 hours per week
- Work week will be flexible, with some weeks being more hours and some less hours
- Eligible for Back of house tip out
- 4% vacation pay per pay period
- Contract term: September 2024 through April 2025

Algonquin Students' Association values diversity and is an equal opportunity employer. We offer an inclusive work environment and encourage applications from all qualified individuals. Workplace accommodations are available.

While we thank all those who apply, only those to be interviewed will be contacted. If interested, please forward cover letter and resume to: buschmn@algonquincollege.com