

*The Pancake Pantry*

**JOB TITLE:** Dishwasher  
**DEPARTMENT:** Kitchen  
**REPORTS TO:** Kitchen Manager  
**GRADE:**  
**FLSA STATUS:** Non-exempt  
**DATE PREPARED:** January 20, 2014  
**DATE REVISED:**

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The Dishwasher supports The Pancake Pantry's goals, values and philosophy by exhibiting the following behaviors: excellence, quality service, commitment and accountability. As a member of The Pancake Pantry team, performance includes demonstration of the following accountabilities: communication, teamwork and job knowledge.

**POSITION SUMMARY**

The Dishwasher is responsible for washing all dishes used in the dining room and the kitchen. This position takes out the trash.

**PRIMARY DUTIES AND RESPONSIBILITIES** include the following:

1. Washes dishes, glasses, silverware, etc. used in the dining room and the kitchen.
2. Keeps grill room and dining room stocked with plates, silverware, glasses, etc.
3. Takes out the trash when needed.
4. Keeps outside back door clean and neat.
5. Complies with all health code policies and regulations.
6. Works as a team player with other employees.
7. Maintains confidentiality of company, client and vendor information.
8. Reacts productively to change.
9. Performs other duties as assigned.

**SUPERVISORY RESPONSIBILITIES**

None

**QUALIFICATIONS**

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skills and/or abilities required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

**EDUCATION AND/OR EXPERIENCE**

High school diploma or GED is preferred; and/or equivalent education or experience in job related activities.

**OTHER SKILLS**

Ability to lift and carry up to 40 pounds; ability to push up to 75 pounds; ability to speak, hear, see, walk, stand, reach and handle; good interpersonal and organizational skills; good oral communication skills; good dexterity; people person with positive, helpful attitude; team player; good attention to detail; ability to communicate effectively with a diverse range of individuals; ability to work effectively with others and to handle multiple tasks simultaneously; ability to concentrate, think and learn.

**WORK ENVIRONMENT**

Position is in a restaurant/kitchen setting that involves everyday risks or discomforts requiring normal safety precautions. Environment is fast paced loud and may be hot and wet. Position is subject to standing throughout the workday.