**Job Title: Dishwasher Department: Food &Beverage**

**Reports to: Executive Chef Effective Date: March 1, 2025**

**Job Summary:**

*A GIGCC Dishwasher is responsible for maintaining cleanliness and sanitation in the kitchen and dish areas, ensuring that all kitchenware, utensils and equipment are properly cleaned and stored. This role is essential to the smooth operation of the food and beverage team and contributes to a clean and organized kitchen environment. They also will promote a sense of camaraderie as teamwork and gracious hospitality are hallmarks of our club.*

**Key Responsibilities:**

* Wash dishes, glassware, utensils, pots and pans efficiently.
* Ensure all kitchen items are properly sanitized and stored.
* Maintain cleanliness in dishwashing areas, including floors, counters and sinks.
* Assist kitchen staff with basic prep work as needed.
* Remove trash regularly to maintain a sanitary work environment**.**
* Monitor dishwashing supplies and restock as needed.
* Follow all food safety and sanitation guidelines.
* Assist with end-of-shift closing duties.
* Work collaboratively with kitchen and food service staff to ensure seamless operations.

**Required Skills, Abilities and Experience:**

* No prior experience required.
* Ability to work in a fast-paced environment.
* Strong attention to detail and commitment to cleanliness.
* Must be able to lift, push, pull and carry up to 30 pounds and stand for long periods.
* Ability to work independently and as part of a team.
* Good time management skills.
* Flexible schedule, including mornings, evenings, weekends and holidays as needed.
* Work is performed indoors and outdoors depending on Club needs.

**Note:** This job description in no way states or implies that these are the only duties to be performed by the employee occupying this position. Employees will be required to perform any other job-related duties assigned to them by their manager or supervisor.