

## Dishwasher/Bar Back

Responsible for maintaining the cleanliness and sanitation standards of the kitchen. Will provide assistance with restocking bars during service. Will be responsible for all dishwashing for the kitchen and bar service, as well as cleaning all of the F&B areas. Will maintain the organization of all stock and equipment areas.

### Specific Duties and Responsibilities:

Perform the dishwashing and cleaning of all equipment.

Maintain the organization of stock by following FIFO standards, as well as maintain order in all F&B stock and equipment areas.

Maintain a clean and orderly kitchen to comply with State and local Health Department Regulations.

Assist the bartenders during events by providing 'bar back' responsibility with any goods they may need.

Performs other activities that contribute to the overall effectiveness of team management.

### Position Qualifications:

Minimum of 2 years of kitchen experience.

Knowledge of sanitation procedures.

Strong organizational and communication skills.

Must be flexible with scheduling, long hours standing and/or walking.

Must be available to work a minimum of 3 shifts per week including weekends and evenings.

Must be able to exert up to 50 pounds of force occasionally, and 25 pounds of force frequently, and constantly lift, carry, push, pull or otherwise move objects.

Qualified candidates should submit a resume with cover letter to [Jobs@dso.org](mailto:Jobs@dso.org).