

Dishwasher Job Description

Duties and Responsibilities:

- Scrape and sort dishes before loading them into a dishwashing machine for cleaning
- Monitor dish machine water temperature during sanitary wash cycle
- Unload dishwashing machine after a wash to put away utensils and dishes at proper storage units
- Sweep and scrub kitchen floors to ensure a clean and tidy work area
- Bag kitchen trash and discard in a dumpster at intervals
- Maintain adequate levels of detergents and other cleaning supplies
- Assist in the preparation and serving of food as may be required
- Participate in periodic employee meetings and contribute to the growth of an establishment
- Stock supplies such as food items and utensils in kitchen and storage areas
- Load or unload trucks that deliver or pick up food stock from a restaurant
- Use hand trucks to move supplies or equipment from a storage area to work area
- Set up banquet tables and dining areas according to set standards
- Maintain dishwashing machine and report any mechanical faults to supervisor
- Stock and arrange kitchen utensils and dishes in an orderly manner
- Handle glassware and other fragile tableware to prevent breakage
- Maintain a customer-focused attitude while performing job duties.

Dishwasher Requirements – Skills, Knowledge, and Abilities

- Education and Training: The dishwasher job does not require specific academic qualification. Prior experience and knowledge of food preparation and kitchen maintenance is necessary to secure a dishwasher job although training is usually provided by most employers

- Physical stamina: Dishwashers are able to work for extended periods while standing or moving
- Technical skill: They are able to operate and regulate dish washing machines to clean utensils and tableware
- Organizational skill: They maintain a clean and tidy kitchen by ensuring dishes and utensils are arranged in proper storage units.