

JOB DESCRIPTION – BACK OF HOUSE

Job Title: Dishwasher/Prep



Reports To

Management

Job Summary

Wash, clean and sanitize dishes, smallwares, pots/pans and cooking equipment. Maintain a clean and organized work area. Assist in the cooking and preparation of a variety of food products using a variety of equipment and utensils according to the Daily Prep List.

Activities & Responsibilities

Primary

- Promote, work and act in a manner consistent with the mission of **Peace N Hominy Q** to be a casual neighborhood bbQ joint providing authentic wood smoked Q in a nostalgic location, being as local and green as we can be.
- Wash dishes, smallwares, pots/pans and cooking equipment utilizing 3 compartment sink method.
- Keep sink areas clean and immediately report any functional problems to management.
- Monitor water temperatures and sanitizer levels to ensure proper and sanitary washing.
- Maintain kitchen work areas, equipment and smallwares in clean and orderly condition.
- Place clean dishes, smallwares, pots/pans and cooking equipment in storage areas.
- Maintain adequate levels of detergents, sanitizers and cleaning supplies.
- Sort and remove trash, placing it in designated pickup areas. Ensure trash areas and cans are kept clean.
- Sweep, scrub or mop floors.
- Stock supplies, such as food or smallwares, in kitchen work areas, refrigerators, or freezers.
- Clean and sanitize food preparation and production areas including tables, shelves, walls, smokers, grills, fryers, ovens, induction burners and refrigeration/freezer equipment.
- Load or unload trucks that deliver or pick up food or supplies.
- Transfer supplies or equipment between storage and work areas.
- Handle utensils and cooking/prepping equipment carefully to prevent breakage and loss.
- Assist cooks and kitchen staff with various tasks as needed and provide cooks with needed items.
- Maintain sanitation, health and safety standards in work areas.
- Complete and assist others in opening and closing the kitchen.
- Attend all scheduled employee meetings and offers suggestions for improvement.
- Coordinate with and assist fellow employees to meet guests' needs and support the operation of the restaurant.
- Fill-in for fellow employees where needed to ensure guest service standards and efficient operations.

Supplemental

- Refer to Daily Prep List at the start of each shift for assigned prep duties.
- Understand and comply with standard portion sizes, cooking methods, quality standards and kitchen rules, policies & procedures.
- Uses the Standardized Recipes for preparing all products; does not rely on the memory of oneself or others.
- Make lists of items needed to replenish supplies, keeping records of the quantities of food used.
- Cut and prepare various foods, such as meat, poultry and vegetables, to prepare for cooking or serving.
- Store food in designated containers and storage areas, with description label including date of preparation and date of expiration, to prevent spoilage.

Activities & Responsibilities

- Ensure freshness of food & ingredients by checking for quality, keeping track of old and new items and rotating stock.
- Take and record temperature of food and food storage areas, such as refrigerators and freezers.
- Weigh or measure ingredients.
- Use manual or electric appliances to clean, peel, slice, and trim foods.
- Promptly inform management when equipment is not working properly and when food/supplies are getting low.

Tools & Technology (examples in parentheses)

- Point-of-sale iPad terminals and printers (time clock use).
- Commercial use:
 - Food processors
 - Coffee/iced tea makers
 - Cutlery/knives
 - Food slicers
 - Smokers/food warmers, grills/ovens, heat lamps, microwave ovens
 - Scales
 - Thermometers
 - Sinks
 - Drying and draining racks
 - Soap/sanitizer dispensers
 - Wet mops

Minimum Qualifications

- Able to communicate effectively with management and kitchen personnel
- Able to work in a hot, wet, humid, and loud environment for long periods of time.
- Able to work in a standing position for long periods of time (up to 5 hours)
- Able to lift, reach, bend and stoop
- Able to safely lift bags, cases and stacks weighing up to 60 pounds up to 30 times per shift.