



Dishwasher – Seasonal

Employment Status: Seasonal

Looking for passionate individuals to join two scratch made restaurants - a Gastro Pub and a Fine Dining experience. Culinary Graduates welcome. Please send cover letter & resume to outlets@poetscove.com.

Reports to: Executive Chef and Food and Beverage Manager

Summary of Responsibilities:

Reporting to the Head Chef, responsibilities and essential job functions include but are not limited to the following:

- * Consistently offering professional, engaging and friendly service
- * Exuding a positive personality, smile, and promoting constructive work environments.
- * Providing clean dishes, cutlery, baking & buffet equipment
- * Operating industrial grade cleaning machinery and tools
- * Exposure to food service grade chemical cleaning supplies
- * Upkeep clean and sanitary conditions of dishwashing areas and relative kitchen spaces
- * Working in humid and hot environments
- * Team-based environment working in two to three staffing areas for short to long periods of time
- * General cleaning - mopping, sweeping, scrubbing, cleansing, polishing
- * Rotating shift work with repetitive motions

Job Requirements

- * Previous cleaning or food and beverage experience in a fast paced environment is an asset, but not required
- * Self motivated with excellent communication skills
- * Physically able to carry out the demands of the position including pushing, pulling, bending, heavy lifting and standing for long periods of time

Physical Aspects of Position (include but are not limited to):

- * Able to reach height of 6 feet to store equipment on a regular basis is a requirement of the job.
- * Able to lift up equipment up to 50lbs often during the work day
- * Able to stand up for up to an 8 hour period.