



**LARCHMONT SCHOOLS**  
**JOB DESCRIPTION**  
**DISHWASHER**

**Job Title:** Dishwasher

**Type of Facility:** School (Cafeteria/Kitchen)

**Directly Responsible to:** Chef

**Status:** Part-Time; Non-Exempt; Hourly

**Rate of Pay:** \$15 per hour

**Minimum Qualifications:**

- (\* ) One to two years' experience as a dishwasher in commercial kitchen
- (\* ) Must enjoy and be able to succeed in a fast-paced work environment
- (\* ) TB Test clearance & DOJ finger printing clearance
- (\* ) CPR, AED and First Aid certification
- (\* ) A demonstrated commitment to strong customer service, high professional ethical standards and a diverse workplace

**HOW TO APPLY:** Email [lcsjobs@larchmontcharter.org](mailto:lcsjobs@larchmontcharter.org) with subject line: Dishwasher

- May include Résumé clearly stating all relevant position held with dates of employment, employer, and responsibilities

**Job Description:**

- To perform any and all necessary job functions within the front and back of the house sanitation operations.
- Job functions include but are not limited to, minimal food prep, washing of all service ware, washing and maintaining of equipment, washing pots and pans.
- Job functions include removal of trash, sweeping and mopping of floors and all around kitchen sanitation.
- Must be able to lift 50-100 lbs

**Qualifications:**

- Must enjoy and be able to succeed in a fast-paced work environment
- Ability to communicate clearly and professionally with coworkers
- Excellent sanitation standards
- 2-3 years experience as a dishwasher in commercial kitchen

**Major Responsibilities: Primary duties and responsibilities include, but are not limited to the following:**

- Sort and rinse dirty dishes, glasses, tableware and other cooking utensils and place them in racks to send through dish machine.
- Sort and stack clean dishes. Carries clean dishes to cook's line and other proper storage areas. Rewashes soiled dishes before delivering.
- Wash pots, pans and trays by hand.
- Remove trash bags and dispose in dumpster.
- Set up or break down dishwashing area.
- Clean and roll/unroll mats.
- Fill/empty soaks tubs with cleaning/sanitizing solutions.



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- Sweep/mop floors.
- Sweep up trash around exterior of kitchen and garbage dumpster.
- General restaurant and restroom cleaning as directed.
- Wipe up any spills to ensure kitchen floors remain dry and safe
- Communicate clearly and professionally with students, parents, & other staff
- Other duties as directed.

**Essential Physical Requirements:** *Estimated daily physical requirements and/or number of pounds that may need to be lifted on the job.*

- Manual dexterity able to operate cutting tools and kitchen utensils
- Frequent reaching, walking, bending, stooping, grasping and pinching, pushing, lifting and carrying, squatting, twisting or kneeling.
- Walks and stands during entire shift.
- Lift and carry food containers weighing up to 50 lbs.
- Lift and empty trashcans weighing up to 100 lbs., with assistance.
- Work in a hot, damp environment.
- Hazards include, but are not limited to, cuts from glass and metal cans, burns, slipping and tripping.
- Frequent washing of hands.
- Sanitation awareness and practice, to minimize cross contamination.

**Knowledge and Skills:**

Special knowledge or skills necessary for this position:

1. Must be able to read labels on food and cleaning solutions
2. Knowledge of workplace safety procedures, nutrition and sanitation guidelines

**Other Requirements:**

Support the Mission and Vision of the School; exercise good judgment and moral character; fingerprint clearance & TB test clearance. Larchmont Schools has the right to revise this job description at any time. Larchmont Schools is an EQUAL OPPORTUNITY EMPLOYER.