



DISHWASHER

PARTYMAN CATERING CORE VALUES

Happiness | Respect | Teamwork | Success | Passion | Relationships

SKILLS FOR SUCCESS

- Understands and demonstrates Partyman's Core Values
- Aware of the importance of sanitation rules
- Able to follow instructions; willing to jump in and help as needed
- Team member
- Communication and interpersonal skills
- Values honesty and integrity
- Ambitious and self-motivated

JOB DESCRIPTION

As a dishwasher in our fast-paced atmosphere, you will play a very important role within our operation by assisting the kitchen staff with daily cleaning needs and possible food prep assistance. Dishes and utensils must be washed, dried, and organized to the Partyman set standards to ensure the highest level of sanitation and quality of product for our customers.

PRIMARY DUTIES & RESPONSIBILITIES

- Keep the kitchen clean and stay aware of cleaning priorities for kitchen staff.
- Properly wash all dishes, utensils, and chinaware following Partyman's set standards and procedures.
- Return clean, dried, and inspected items to appropriate locations.
- Maintain a high level of cleanliness at all times of building amenities; sanitize the kitchen, dishpit area, bathrooms, and employee room including floors and surfaces.
- Suggest innovative and more efficient opportunities in your area.
- Inform supervisors when cleaning supplies run low and report technical/performance issues in a quick manner.
- Knowledge to use and teach proper handling of industrial dishwashers.
- Assist cooks with food preparation when time permits.
- Remove garbage including from other building areas such as bathrooms and employee rooms.
- Take receptive direction from supervisors and Executive Chef for any additional needed task for you to perform.

OCCASIONAL OTHER DUTIES MAY INCLUDE

- Event onsite work such as a Food Delivery Driver, Runner, or Server. Will train for other positions.

JOB REQUIREMENTS

Education

- High School diploma or GED preferred but not required.

Experience

- Dishwashing experience and or basic food industry knowledge preferred.

Skills

- Must be able to read, understand, and carry out detailed written and/or verbal instructions.
- Ability to lift up to 40 pounds frequently and independently along with ability to lift up to 100 pounds with another team member.

Physical

- Standing, walking, bending, and lifting through the shift.

Other

- Valid driver's license and/or reliable transportation to work.

SCHEDULE REQUIREMENTS

- Schedule will fluctuate seasonally and based on event bookings.
- Weekend and late night availability are required.
- Occasional holiday availability.

COMPENSATION

Pay

- Range from minimum wage to \$17/hour based on experience.
- Non-exempt and hourly.

Benefits

- One year of full-time employment with Partyman LLC required to be eligible for the following:
 - 50% health coverage reimbursement of a single plan
 - 4% retirement match

COMPANY CULTURE

- Monthly team building events, team lunch, and Cheers & Chill.
- Milestones and anniversary rewards.
- Employee scholarship opportunities.

EMPLOYEE REVIEWS

- New Hire Check-in to occur 30-60 days after employment inception.
- Thereafter, every six months during the Nov/Dec time period and Jul/Aug time period.
- Improvement plans and interventions as needed.