

POURING WITH HEART · THE DISHWASHER

As the Dishwasher, your ultimate responsibility is to provide assistance to the kitchen team in supporting the smooth operation of guests' experience in the restaurant. You will maintain organization, cleanliness and sanitation of work areas and equipment. While the tasks may appear rudimentary, the Dishwasher provides the foundation of the kitchen team - without it the whole operation suffers.

"Everything important I learned, I learned as a dishwasher." - Anthony Bourdain

ESSENTIALS

- Team correspondence and communication is absolutely necessary
- Comply with all kitchen sanitation and safety standards
- Keep all serving and cooking wares clean and stocked and ready for service at all times
- Keep the entire dish sanctuary clean and organized from top to bottom, side to side
- Prioritize the demands of service even when juggling multiple tasks
- Assist in maintaining an organized dining area free and clear of dirty dishes and debris
- Clean and sanitize all machines and appliances related to the dish sanctuary

PERKS

Free Core Value Tattoos · Health & Wellness Program · Access to Beer & Spirit Societies

PHILOSOPHY

- This is a people business. Put people first.
- Never settle, never stop getting better. Good today, better tomorrow.
- Adapt & overcome. Things can and will change.
- Be easy to work with and thoughtful in how you work.
- Ask others how they are feeling, not how they are doing.

You can't step in the same place twice so make each step count.
Be Thoughtful. Be Kind. Be Yourself. Make Shit Better.