



Job Title: Dishwasher
Reports To: Chef

Hotel/Department: Kitchen
FLSA Status: Non-Exempt

Job Objective: To properly clean, and store all hotel and restaurant and hotel dishes, silverware and glassware, utensils and cookware. Is familiar with and complies with the L’Auberge Carmel, Aubergine and Mirabel Hotel and Restaurant Group’s Mission and Service Standards as well as Relais & Chateaux’s 5 C’s and philosophy in performing all key areas of accountability and other essential duties and responsibilities.

Key Areas of Accountability:

- Maintain the quality and cleanliness of the hotel and restaurant’s dishes, silverware and glassware and cooking utensils and cookware.
- Perform all duties in a safe manner and reports all accidents to supervisor immediately regardless of severity.
- Provide guests and co-workers with professional, efficient, prompt and courteous service.
- Maintain safety and security of guests at all times.
- Adhere to and promotes the Mission and Values of L’Auberge Carmel, Aubergine, Mirabel and Relais & Chateaux.

Other essential job duties and responsibilities:

- Attend all mandatory staff meetings and training sessions.
- Is familiar with and complies with the Drug Free Work Place Policy.
- Check for and complete any special work assignment daily.
- Maintain clean work area
- Respond to all guest and Front Desk requests.
- Maintain storage and supply areas in a clean and orderly fashion.
- Report any damage, repair needs or loss of supplies, or equipment repairs to the Chef..
- AM Dishwasher assists breakfast cook with food preparation.
- Adheres to uniform and grooming standards
- Ensures proper use and care of all equipment and supplies.
- Assists in training new/other employees.
- Other duties, as assigned.
- Demonstrates loyalty and trustworthiness to the entire Mirabel Hotel and Restaurant Group.

Qualifications: To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

***Education/Experience:** Three to six months' related experience and/or training; or equivalent combination of education and experience.

- * **Computer/Equipment Experience.** Ability to operate dishwasher equipment.
- * **Language Skills:** Ability to communicate sufficiently with staff in English, understand and speak basic English. Ability to read and comprehend simple instructions, short correspondence, and memos.
- * **Mathematical Skills:** Ability to add and subtract two digit
- * **Reasoning Skills:** Ability to apply common sense understanding to carry out detailed but uninvolved written or oral instructions. Ability to deal with problems involving a few concrete variables in standardized situations.
- * **Certification/Licenses/Registration:** No requirements.
- * **Other:** Must not pose a direct threat to others.

Physical Demands: The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is regularly required to stand; use hands to finger, handle, or feel; and reach with hands and arms. The employee frequently is required to walk; stoop, kneel, crouch or crawl; and talk or hear. The employee must regularly lift and/or move up to 30 pounds and occasionally lift and/or move up to 50 pounds. Specific vision abilities required by this job include close vision, distance vision, peripheral vision, depth perception and ability to adjust focus.

Work Environment: The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is regularly exposed to toxic or caustic chemicals. The employee is frequently exposed to vibration and occasionally exposed to outside weather conditions. The noise level in the work environment is usually loud.

Performance Evaluation: Evaluation of performance of key areas of accountability, other essential duties and responsibilities as well as attendance, proper uniform etc., will be done by way of input based on observance from the Chef, other kitchen managers, Guest comments and Comment Cards, as well as co-worker and other management input.

I have read and agree to comply with the above job description.

Signature
Revised February 2011

Date