



## Dishwasher/Busser

**Direct Report:** Reports directly to the Head Chef & Kitchen Manager

**Hours:** This position ranges from 15-40 (+/-) hours per week depending on availability/need.

**Wage:** \$12-15/hour (hourly + avg tip potential)

**Kitchen Tips:** Kitchen pools 25% of daily tips and splits based on hours/shift worked

All employees must promote, work, and act in a manner consistent with the mission of Matchwood Brewing Company: Sandpoint, ID's neighborhood brewery where personal connections foster positive community change through the power of dialogue and laughter -- on delicious handcrafted beer at a time.

### Responsibilities.

Dishwashers will wash and clean tableware, pots, pans, and cooking equipment. Maintain a clean and organized work area. Dishwashers may be exposed to mechanical and high-temperature burn hazards. Hard working with attention to detail. Food

### The Dishwasher/Busser will:

1. Perform opening, closing and side work
2. Follow sanitation policies at all times
3. Clear tables after guests, wipe tables or seats with sanitization cloths
4. Promptly clean table tops, chairs, and the floor under and around tables between guests.
5. Remove used tableware between courses and restock tableware.
6. Locate items requested by guests.
7. Clean up spills or broken glassware immediately
8. Scrape and stack dirty dishes and carry dishes and other tableware to kitchens for cleaning.
9. Take soiled tableware to the designated area, and unload, sort and stack silverware, dishes, and glassware for cleaning.
10. Wash dishes, glassware, flatware, pots, or pans, using the dishwasher or by hand.
11. Keep dishwasher clean and immediately report any functional or mechanical problems to the Eatery Manager or Head Chef
12. Monitor dishwasher water temperature to ensure a sanitary wash cycle.
13. Maintain kitchen work areas, equipment, or utensils in clean and orderly condition.
14. Place clean dishes, utensils, or cooking equipment in storage areas.
15. Maintain adequate levels of clean tableware for dining room and kitchen.
16. Work with Head Chef and Eatery Manager to maintain adequate levels of dish detergents and cleaning supplies.
17. Sort and remove trash, placing it in designated pick up areas.
18. Sweep or scrub floors.
19. Stock supplies, such as food or utensils, in serving stations, cupboards, refrigerators, or salad bars.
20. Clean food preparation and production areas as required.
21. Receive and store food, cleaning, paper, and other supplies.
22. Clean garbage cans with water or steam.



23. Transfer supplies or equipment between storage and work areas, by hand or using hand trucks.
24. Handle tableware carefully to prevent breakage and loss.
25. Attend all scheduled employee meetings and offers suggestions for improvement.
26. Coordinate with and assist fellow employees to meet guests' needs and support the operation of the restaurant.
27. Fill-in for fellow employees as needed to ensure guest service standards and operations.

### **Experience Requirements**

1. No previous dishwashing/bussing experience required, we are willing to train.
2. Reliable transportation to work and arrives on-time
3. Craft beer or comparable industry experience is a plus but not required.
4. Love for guest experience, service and positivity.
5. Kindness, patience, and a good work ethic.
6. Able to communicate effectively with managers, kitchen and brewery personnel and guests
7. Able to reach, bend, stoop and frequently lift up to 50 pounds
8. Able to work in a standing position for long periods of time in hot/humid conditions
9. This position does **not** serve alcohol and does **not** require the individual to be 19 or older.

### **Technology and Materials**

Dishwasher, freezers, refrigerators, mixers, blenders, choppers, cubers, dicers, graters, grinders, peelers, processors, slicers, broilers, deep fryers, griddles, grills, heat lamps, high pressure steamers, ovens, ranges, rice cookers, smokers, steamers, toasters, food warmers, scales, kitchen or food thermometers, point-of-sale terminals and workstations and inventory management systems.

### **Equal Opportunity**

Matchwood Brewing Company is an equal opportunity employer committed to a diverse work environment. Matchwood Brewing Company provides equal employment opportunities to all employees and applicants for employment without regard to race, color, religion, gender, sexual orientation, gender identity or expression, national origin, age, genetic information, disability, or veteran status. In addition to federal law requirements, Matchwood Brewing Company complies with applicable state and local laws governing nondiscrimination in employment in every location in which the company has facilities. This policy applies to all terms and conditions of employment, including recruiting, hiring, placement, promotion, termination, layoff, recall, transfer, leaves of absence, compensation, and training.