



OWL'S NEST

LCJ MANAGEMENT, LLC d/b/a OWL'S NEST RESORT JOB DESCRIPTION

TITLE: Dishwasher / Prep

REPORTS TO: Chef or Sous Chef

DEPARTMENT: Food & Beverage

FLSA STATUS: Non-Exempt (Hourly)

JOB SUMMARY

Dishwasher / Prep will perform a variety of required tasks to support other kitchen personnel to ensure a high-quality guest experience. The position requires cleaning dishes, kitchen work areas, equipment, and utensils. Assisting in food preparation.

ESSENTIAL DUTIES AND RESPONSIBILITIES

- Maintain a sanitized, clean, and orderly work environment.
- Make sure all utensils and equipment are cleaned and stored properly.
- Wash dishes, glassware, flatware, pots, pans, and other cooking essentials using dishwashers or by hand.
- Sort and remove trash, placing it in designated pickup areas.
- Sweep, mop, or scrub floors.
- Stock supplies, such as food or utensils, in serving stations or on shelves.
- Prepare and package individual place settings.
- Clean or prepare various foods for cooking and serving.
- Transfer supplies for equipment between storage and work areas.
- It is your duty to follow Resort policies and procedures as directed by any Chef in control of the kitchen.
- Complete daily cleaning task list.
- May perform duties from other positions as needed or assigned to maintain proper operations of the resort property.

KNOWLEDGE, SKILLS, AND ABILITIES

- Strong time management skills; excellent physical condition and stamina.
- Ability to work unsupervised on a variety of job tasks, from simple to complex.
- Organization and attention to detail, positive attitude, commitment to exceptional customer service, and ability to work as part of a team.

LICENSURE / CERTIFICATIONS REQUIREMENTS

- Participation in ongoing training and education.

PHYSICAL REQUIREMENTS / WORKING CONDITIONS

- Flexible schedule including days, evenings, nights (at times past midnight), weekends and some holidays.
- Ability to work and handle stress arising from demands in production.
- Demonstrate ability to stand and exert well-paced mobility for up to eight (8) hours in length in limited space.
- Ability to physically handle knives, pots, and other large items as well as grasp, lift and carry same from shelves and otherwise transport up to 50 lbs. to every area of the kitchen.
- Must be able to lift to 50 lbs. on a regular and continuous basis. Push and pull carts up to 250 lbs. To bend, stoop, squat, and stretch to fulfill duties and tasks.
- Tolerate, at times, extreme temperatures like freezers (-10F) and kitchens (+100F) for one or more hours.
- Talk and hear effectively during times of added noise and stress.

I understand that the job description is not a comprehensive list of my job duties and it is up to me, along with the Executive Chef's guidance, to determine the best and most efficient way to accomplish my job duties and responsibilities. I also understand that should my job duties change significantly, which may occur based on the business needs of Owl's Nest Resort; it is my responsibility to notify the Executive Chef so that my job description is updated accordingly. I acknowledge that the job description will be used as the basis for my performance review.

Signature

Printed Name

Date