



Black Star Farms Food Service: Dishwasher

PURPOSE: To provide support for food service operations at Black Star Farms

PAY RATE: \$12-\$15/hour

CLASS: Seasonal hourly/full-time

HOURS: 40/45 hours/week, may exceed 50 hours at peak times

RESPONSIBILITY: Support kitchen operations at Black Star Farms by maintaining a clean and safe environment through dishwashing, cleaning and sanitizing, floor-sweeping, moping, and assisting in any task assigned by management

REPORTING TO: Estate and Sous Chef

REQUIREMENTS

- Must be able to work evenings, weekends, and holidays
- Must be able to stand for long periods (shifts may exceed 10 hours on some days) and work in a loud environment
- Flexible schedule
- Reliable transportation
- Willingness to comply with all food safety procedures
- Ability to move and/or lift 50lbs safely
- Positive attitude

EXPECTATIONS

- Work closely with kitchen supervisor and culinary team to assist with coordinating assigned back of the house activities
- Assist the culinary team in keeping proper chemical stock as it pertains to your area
- On occasion, assist the culinary team with retail production and packaging
- Prep and supply food for Hearth & Vine Café and assist where needed within all food service operations.
- Uphold Black Star Farms standards of hospitality
- Ensure proper safety and sanitation in the kitchen
- Ensure proper equipment operation and maintenance
- Communicate effectively to ensure your area is running at its highest level
- Operate efficiently, strategically, and forward-focused

