Title: Dishwasher
Reports To: Executive Chef, Lead Line/Prep Cook
Hours: Full-time & part-time positions open; Non-Exempt (hourly)

Overview: Appetite For Change (AFC) is a nonprofit social enterprise in North Minneapolis whose mission is to use food as a tool to build health, wealth and social change. AFC's vision is thriving and socially connected communities creating a just, sustainable and local food systems.

Position Description: The Dishwasher is responsible for maintaining cleanliness and sanitation standards for glassware, tableware, cooking equipment and utensils, etc., using safe machine and manual cleaning methods. This position also ensures the kitchen facility and dishwashing area are maintained are the highest standards of cleanliness and sanitation. The Dishwasher works effectively as a team player with other kitchen staff, and maintains a safe, efficient and hygienic environment.

Key Responsibilities

- Complete daily dishwasher opening, closing and daily/weekly chore tasks and checklists.
- Thoroughly clean all café dishes by properly using dishwasher and 3-compartment sink, using all applicable food safety standards.
- Wash pots, pans and trays by hand.
- Restock clean dishes to cook's line and other proper storage areas.
- Maintain a clean work environment in all areas of the facility.
- Remove trash and garbage to dumpster.
- Take initiative on and participate in deep cleaning projects.
- Sweep up any trash around exterior of restaurant and garbage dumpster.
- Conduct general restaurant and restroom cleaning as directed.
- Wipe up any spills to ensure kitchen floors remain dry.
- Notify manager any time dish machine wash or rinse cycle falls below safety standard temperatures.
- Maintain highest standards of cleanliness and sanitation when handling food and dishes.
- Complete all work responsibilities and assignments in a timely manner.
- Maintain your appearance in accordance with the restaurants grooming standards.
- Maintain a harmonious relationship with other members of the service team.
- Maintain an acceptable degree of knowledge with regard to all kitchen machinery.
- Comply with all of the established restaurant operational policies & procedures.
- Ensure the protection and maintenance of all operating equipment with in the kitchen
- Attend all scheduled meetings.

- Assist in the development & management of the inventory control process.

Qualifications:

- Knowledge of cleanliness guidelines.
- High School Degree preferred
- Successful track record working in the kitchen
- Flexible work schedule including nights and weekends. Able to lift up to 50lb.
- Must be able to arrive promptly and work early mornings, weekends and some holidays.
- Strong value for healthy/whole foods, community engagement and social enterprise.
- Willingness to work with youth in job skills programming.

Interested candidates, please send resume to emmiet@afcmn.org
No phone calls or social media messages.