APPETITE FOR CHANGE JOB POSTING

DISHWASHER

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. Appetite For Change envisions sustainable, equitable, local food systems, created and led by thriving, socially connected families and communities.

We are seeking a 35 Hour a week dishwasher to work at our restaurants. The primary location would be Station 81 located in Union Depot in St. Paul, MN. This person will work with the Kitchen Staff and Kitchen Manager to ensure dishes, silverware, pots and pans, as well as other kitchen items used in the preparation of food at the restaurants are cleaned. Additionally this position will be responsible for maintaining the restrooms and helping to clean the kitchen and other prep areas. The usual schedule of this position is Tuesday through Saturday, 2:00 pm to 8 pm, hours may vary depending on needs of the kitchen.

PRIMARY 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 line and other proper storage areas.
- Maintain a clean work environment in all areas of the facility.
- Remove trash and garbage to the dumpster.
- Take initiative on and participate in deep cleaning projects.
- Sweep up any trash around the exterior of the restaurant and garbage dumpster.
- Conduct general restaurant and restroom cleaning as directed.
- Wipe up any spills to ensure kitchen floors remain dry.
- Notify the manager anytime the dishwashing 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 restaurant’s 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.

SECONDARY RESPONSIBILITIES

- Perform various tasks as needed or requested by management

JOB SPECIFICATIONS
Desired Education and Experience

- Knowledge of cleanliness guidelines.
- High School Degree/GED 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.
- Must have reliable transportation to work in various Twin Cities metro locations

Knowledge, Skills and Abilities

- Fully knowledgeable of commercial kitchen operations
- Understanding and knowledge of safety, sanitation, and food handling procedures
- Able to arrive promptly at scheduled start time, in appropriate uniform and ready to work
- Effective interpersonal and communication skills to interact with team and communicate with customers
- Friendly demeanor and professional
- Able to build and maintain professional relationships and communication with coworkers and others as applicable
- Able to take and follow directions and perform tasks to completion
- Able to work in a team environment and work calmly and effectively under pressure
- Possess problem solving abilities, self-motivation and organizational skills
- Commitment to quality service
- Strong value for the work of Appetite For Changes, serving the community, healthy/whole foods, community engagement and social enterprise

PHYSICAL REQUIREMENTS NECESSARY TO PERFORM THIS JOB

Incumbent must be able to:

- Able to stand for long periods of time, including throughout an 8-hour shift
- Able to lift and carry materials up to 50 pounds in weight (e.g., food, tables, chairs, boxes, equipment, job-related items)
- Manual dexterity, hand and arm strength to handle, prepare, serve, pack and set-up bar areas
- Hear, speak and effectively verbally communicate in the English language, including following oral and written instructions, in order to communicate with people inside and outside the organization
- Turn, bend, stoop, kneel, squat, and reach frequently in the performance of responsibilities

WORK ENVIRONMENT

- The work environment is primarily indoors
- Most work is done at Station 81 and Breaking Bread Cafe
- Must be able to travel to locations in all Minnesota weather conditions
- Must be able to work around kitchen cleaning chemicals and tools

PAY RATE:

$15 - $18 Per hour - DOQ
**BENEFITS:**
Health Reimbursement Account (HRA)
Paid Time Off (PTO)
Paid Holidays
Short Term Disability (STD) Insurance

**TO APPLY:**
Send resume and cover letter to jim@afcmn.org