

PEORIA CIVICCENTER/ASM Global

Job Description

Job Title:	Dishwasher
Department:	Food & Beverage
Reports to:	Executive Chef, F&B Manager & Stewarding Manager
FLSA:	Hourly, Non-exempt, Union

Position Summary:

Maintains kitchen work areas and equipment and utensils in clean and orderly condition. Regular attendance in conformance with the policies established by ASM Global is essential to the successful performance of this position.

Major Responsibilities:

- Maintains sanitary and safe work environment.
- Maintains clean dry floors and walls at all times, including sweeping and mopping.
- Scrapes food from dirty dishes and washes them by hand or places them in racks or on conveyor to dishwashing machine.
- Washes pots, pans, trays, worktables, walls, ranges, refrigerators and meat blocks.
- Segregates and removes trash and garbage and places it in designated containers.
- Steam cleans or hoses out garbage cans.
- Transfers supplies and equipment between storage and work areas.
- Sets up, maintains, and works the dishwashing stations at events.
- Help keep all China, Glass, Silver, service ware and equipment in place and in order.
- Communicates with food and beverage staff in a professional manor.
- All other duties as assigned by supervisor.

Working Conditions:

- Regularly exposed to wet and/or humid conditions, moving mechanical parts, and toxic or caustic chemicals.
- Frequently exposed to fumes or airborne particles, and heat.
- Noise level in the work environment is usually moderate.
- Irregular hours dictated by events.

Knowledge, Skills and Qualifications:

- Ability to read and interpret documents such as safety rules, operating and maintenance instructions and procedure manuals.
- Maintain a neat and clean appearance in accordance to ASM Global standards.
- Ability to lift up to 50 pounds.
- High school diploma or GED preferred.