

USD 313 EDUCATIONAL SUPPORT STAFF JOB DESCRIPTION

POSITION TITLE: **DISHWASHER**

SUPERVISOR: Kitchen Manager/Food Service Director

PAYMENT RATE: According to Board Policy

CLASSIFICATION: Non-exempt

QUALIFICATIONS:

1. Must meet all State of Kansas food service employee health requirements
2. Must be neat, responsible, punctual, dependable
3. Ability to work well with others
4. Ability to follow directions
5. Flexible, creative, and a self-starter
6. Sensitive to needs and tastes of students, and be able to relate well with students and staff
7. Must take a Food Safety Basics class within 6 months of hire and renew every five years
8. Maintain current TB testing as required by Health Department regulations

ESSENTIAL FUNCTIONS:

1. Help with the preparation of foods for breakfast and lunch as assigned by Kitchen Manager.
2. Prepare, operate, and clean dishwasher daily.
3. Prepare silverware tubs daily.
4. Maintain adequate supply of clean trays and utensils on serving line.
5. Follow de-liming schedule as outlined by Kitchen Manager.
6. Clean work area daily, including tray return area.
7. Assist with general kitchen cleaning, including storerooms
8. Maintain adequate supply of warewashing supplies.
9. Alert Manager immediately of any equipment or supplies problem.
10. Perform back-up duties for serving line when required.
11. Learn to operate and clean all kitchen equipment.
12. Attend appropriate meetings conducted by Kitchen Manager, Food Service Director, and/or KSDE to remain informed regarding state & Federal guidelines.
13. Perform other duties, assume other responsibilities as assigned.

PHYSICAL REQUIREMENTS/ENVIRONMENTAL CONDITIONS:

1. Capable of lifting and handling large containers of food (30-50 lbs.)
2. Able to tolerate heat and work on feet for extended periods.
3. Requires physical exertion to manually move, lift, carry, pull or push heavy objects.
4. Must work in noisy and crowded environments.
5. Requires stooping, bending, kneeling, reaching and turning.
6. Requires regular attendance and physical presence at the job.

TERMS OF EMPLOYMENT: At will.

PERFORMANCE REVIEW:

New employees to be evaluated at the end of 90 days by the Kitchen Manager.
Subsequent evaluations are performed once a year.

APPROVED: 5/13/2013