



Vacancy summary

Dishwasher Wanted

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Tbilisi

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gancxadebebi.ge
els and Res

Education : Without high**Experience** : 1 year - 3 years**Industry** : Tourism / Hospitality**Position** : senior**Contract** : Contract**Availability** : shift work**Languages**

English : Intermediate

Vacancy details

The Four Seasons Hotels and Resorts, NYC seeks to employ a dishwasher. His primary objective is to provide a clean and safe kitchen area for our staff Wash and clean tableware, pots, pans and cooking equipment. Keep the dishroom and equipment clean and organized.

Duties & Responsibilities:

Maintains a Guest focus while performing duties

Assumes 100% responsibility for the cleanliness of dishware

Load, run and unload dish machine.

Keep the dish machine clean and report any functional or mechanical problems to the kitchen manager immediately.

Monitor dish machine water temperature and chemical levels to ensure sanitary wash cycle.

Wash and store all tableware and kitchenware.

Keep dishroom clean and organized.

Complete opening and closing checklists.

Maintain adequate levels of clean tableware for dining room and kitchen

Bag and haul kitchen trash to dumpster.

Handle tableware carefully to prevent breakage and loss.

Maintain adequate levels of dish detergents and cleaning supplies.

Clean food preparation and production areas as required,

Closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen.

Attends all scheduled employee meetings and brings suggestions for improvement.

Performs other related duties as assigned by the Kitchen Manager or manager-on-duty.

Qualifications:

Must possess a positive attitude and work well with other team members

Must be able to work unsupervised

Must be able to communicate clearly with managers, kitchen and dining room personnel.

Be able to work in a standing position for long periods of time (up to 4 hours).

Be willing to follow direction and ask questions for clarification if needed.

Be able to work in a fast paced kitchen environment

Be able to work in hot, wet, humid and loud environment for long periods of time

Uniform Requirements:

Clean non-slip shoes, must have non-slip on shoe

Socks must be worn

Clean white T-shirt (chef coat is optional)

Clean White apron (provided)

Hairnet or hat must be worn

Deodorant must be worn

Contacts
