



## **Tahoe Donner Association Job Description**

**Job Title:** Prep Cook/Dishwasher  
**Job Code:** 200  
**Department:** The Lodge  
**Reports To:** Executive Chef  
**Class Code:** 9079  
**FLSA Status:** Non-exempt  
**Salary Level:** Hourly 7  
**Pay Range:** \$10.05-\$13.75 per hour  
**File Name:** Prep Cook Dishwasher.doc  
**Prepared Date:** 4/18/07, updated 4/29/11, 10/23/15

### **SUMMARY**

The Prep Cook/Dishwasher assists in the preparation, service and restocking of all foods served and washing dishes, pots and pans.

**ESSENTIAL DUTIES AND RESPONSIBILITIES** include the following. Other duties may be assigned.

Provide excellent customer service to customers, employees and business partners.

Assist with preparing food and beverage items for the eating establishment.

Restock all food and beverage items in the kitchen.

Clean, scrub and scour cooking utensils, pots, pans and dishes using an industrial dishwashing area.

Clean, scrub, sweep and mop kitchen area.

Assist with snow removal including shoveling and clearing snow from walkways, stairs, and equipment.

### **QUALIFICATIONS**

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

### **EDUCATION and/or EXPERIENCE**

Less than high school education; or up to one month related experience or training; or equivalent combination of education and experience.

### **CERTIFICATES, LICENSES, REGISTRATIONS**

Current Cardiopulmonary Resuscitation (CPR) and First Aid certifications recommended.

