



Job Title: Prep Cook/Dishwasher
Job Code: 200
Department: Alder Creek Café
Reports To: Executive Chef
Class Code: 9079
FLSA Status: Non-exempt
Pay Grade: Hourly 11
Pay Range: \$15.07-\$19.96 per hour
Prepared Date: 4/18/07, updated 4/29/11, 10/23/15, 5/25/18, 11/18, 10/2020

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.

LANGUAGE SKILLS

Ability to read a limited number of two- and three-syllable words and to recognize similarities and differences between words and between series of numbers. Ability to print and speak simple sentences.

MATHEMATICAL SKILLS

Ability to add and subtract two-digit numbers and to multiply and divide with 10's and 100's. Ability to perform these operations using units of American money and weight measurement, volume, and distance.

REASONING ABILITY

Ability to apply common sense understanding to carry out simple one- or two-step instructions. Ability to deal with standardized situations with only occasional or no variables.

PHYSICAL DEMANDS

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is regularly required to stand; walk; use hands to finger, handle, or feel; reach with hands and arms; and talk or hear. The employee frequently is required to taste or smell. The employee is occasionally required to sit; climb or balance; and stoop, kneel, crouch, or crawl. The employee must frequently lift and/or move up to 25 pounds and occasionally lift and/or move up to 100 pounds. Specific vision abilities required by this job include close vision, distance vision, peripheral vision, depth perception, and ability to adjust focus.

WORK ENVIRONMENT

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is regularly exposed to high, precarious places. The employee is frequently exposed to moving mechanical parts, fumes or airborne particles, and extreme heat. The employee is occasionally exposed to toxic or caustic chemicals, outside weather conditions, extreme cold, risk of electrical shock, and vibration. The noise level in the work environment is usually moderate.