

**LEGACY SENIOR LIVING POLICY & PROCEDURE: HUMAN RESOURCES:  
Job Descriptions**

**Title:** Dishwasher  
**Date of Issue:** February 2014  
**Department:** Food & Beverage  
**Reports to:** Executive Chef & Maitre'd  
**Works with:** All Kitchen and Serving Staff  
**Subordinates:** None  
**Position Summary:** Under the direction of the Executive Chef is responsible for cleaning and sanitizing all cookware, dishware, cutlery

**Performance:** Must understand and be able to perform all procedures in a safe, professional, courteous, efficient, and organized manner.

**Confidentiality:** Maintains the confidentiality of information relating to residents, families, colleagues, and operation of the residence.

**Drivers License:** Not applicable

**Other:**

1. Must be able to stand for 2 hours, lift 20 kg
2. Must be free from communicable diseases.
3. Criminal Record Check – pre-employment.

**Changes:** This job description is subject to change by management without notice.

**Experience/Qualifications:**

1. Must be knowledgeable and experienced in:
  - Use of dishwashers
  - Use of kitchen equipment.

**Education:**

1. Must have a Canadian high school graduation or equivalent.
2. Must have experience with dishwashing equipment.
3. Must be able to read, write, and comfortably communicate in English.
4. Must understand oral and written instructions.
5. Must have completed Food Safe I.
6. Must have successfully completed WHMIS training.

**Personal Characteristics:**

1. Empathy for and understanding of the needs of seniors
2. Good health.
3. No allergies to cleaning chemicals.



4. Able to perform physical work, i.e. lifting, bending etc.
5. Must have a pleasant, co-operative and supportive attitude
6. Willingness and ability to learn.

**Duties:**

1. To wash all cookware, dishware, cutlery etc in accordance with established policies and procedures(ECO-GREEN) to ensure cleanliness and sanitation.
1. Practice safe handling of dishware to avoid excessive breakage.
2. Work in an ergonomically safe manner practicing proper lifting and bending and reaching techniques to avoid injury.
3. Ensure the proper, safe operation of the dishwasher.
4. Ensure that dishwasher temperature is at acceptable level.
5. Ensure that dishwashing chemicals are stored and used in a manner representing understanding of acceptable WHMIS guidelines.
6. Communicate with the executive chef to ensure adequate quantity of chemicals are on hand
7. Work in compliance with all public health regulations.
8. Participate in the proper cleaning of the kitchen including kitchen equipment, counter tops and beverage centre.
9. Assist kitchen aide and servers when needed. Will be called upon to assist in dining room service. Will be instructed in food server procedures as necessary.
10. Any other duties as directed by Management.