



<b>Position Title:</b>	Dish Technician	<b>Job Category:</b>	Non Exempt-HOH
<b>Reports to:</b>	Kitchen Manager	<b>Uniform Attire:</b>	Cheddar's HOH standard

**Summary of Position:**

Provide clean, spotless and sanitary service ware and glass ware so all employees can better serve our guests. Maintain a clean and dry dish area so that all FOH personnel can safely drop off plates and glassware

**Essential position functions:**

- Carefully operate the dish machine according to standards to ensure highest quality results (clean service ware) with minimal breakage knowing that our guests' experience will be enhanced by the results
- Keep the dish machine clean and report any functional or mechanical problems immediately
- Monitor dish machine water temperature to ensure sanitary wash cycle
- Wash and store all tableware and kitchenware
- Keep dish room clean and organized
- Maintain adequate levels of clean tableware for dining room and kitchen
- Bag and haul dish room trash to dumpster at designed times remembering that you must be 18 years or older to operate the trash compactor
- Clean food preparation and production areas as required
- Must arrive to work on time, well-groomed and in clean and pressed attire according to Cheddar's written BOH dress and appearance standards

**Qualifications:**

- No previous restaurant experience required
- Be able to work in hot, wet, and loud environment for long periods of time
- Be able to lift, reach, bend and stoop
- Be able to working in a standing position for long periods of time (up to 8 hours)
- Be able to safely lift bags, cases weighing up to 40 pounds up to 20 times per shift
- Be able to safely lift stacks of plates weighing up to 30 pounds
- Be able to use a mop, broom or squeegee as needed

- Must have high sanitation standards including washing hands frequently throughout the shift
- Must be able to understand / follow procedures for specific food preparation duties when required
- Must have a valid food handler's certificate where required