

twist

KITCHEN + COCKTAIL

JOB DESCRIPTION - **DISHWASHER**

Reporting to the Chef de Cuisine, the dishwasher is responsible for ensuring a sanitary environment in the kitchen as well as the restaurant. This includes washing all the kitchen equipment such as pots, plates, and silverware. The Dishwasher also supports all key areas of the company's food service and contributes to the guest's overall experience.

DUTIES AND RESPONSIBILITIES:

- Set up dish station, including dish machines and sinks
- Properly wash, stack, and store: china, glassware, silverware, cookware, and storage Containers
- Support kitchen staff in maintaining a clean environment, including sweeping and mopping
- Maintain trash cans throughout shifts and remove full trash cans and boxes at the end of each shift.
- Assist in food prep and any other duties set forth, or requested by the Chef, as needed

SKILLS AND QUALIFICATIONS:

- Minimum one year experience working in a fast-paced restaurant
- Self- motivated with a high energy level
- Highly organized with ability to multitask
- Dependable and punctual

What we offer:

- Flexible scheduling, consistent hours
- Full- and part-time availability
- Health benefits including medical, dental and vision (after 25 hours/week average)
- Discounted shift meals
- 50% discount for you & up to three guests when dining in as a guest any of our restaurants
- Career growth opportunities

THG recognizes its obligations under the Accessibility for Ontarians with Disabilities Act, 2005, and, upon request, will provide accommodation in the recruitment processes to the point of undue hardship.

Job Types: Full-time, Part-time, Permanent