

Job Title

Dishwasher

Reports To

Chef, Sous Chef

Wage Category

Part-time hourly, non-exempt. \$10/hour

**Summary**

Under the direction of the Chef and Sous Chef, the Dishwasher is responsible for assisting in advancing the mission of Pretty Lake through culinary services. The mission of Pretty Lake is to provide life-changing experiences through free summer camp and experiential learning. Primary function is to assist in culinary operations in a manner that promotes experiential education, healthy eating, and a just, inclusive, and compassionate world by maintaining a clean and sanitary kitchen and washing dishes. Follows direction from supervisors to ensure that the kitchen is operated according to the Hospitality Department goals and according to Pretty Lake policies and procedures as well as local, state, and federal regulations and laws and the American Camp Association standards.

Essential Functions

1. Assists culinary operations by maintaining a clean and sanitary kitchen and washing dishes.
2. Maintains and uses dishwashing equipment and triple sink and assures that all cleaning chemicals and supplies remain stocked while in use.
3. Completes opening and/or closing task lists.
4. Follows direction to help assure that dishwashing chemicals and other supplies are used efficiently and sustainably.
5. Works collaboratively with all Pretty Lake staff to complete all responsibilities.
6. Helps to maintain proper and orderly organization of kitchen wares and chemicals.
7. Upholds and follows all Standard Operating Procedures as it relates to tasks being accomplished.
8. Uses dishwashing equipment in a responsible and safe manner.
9. Occasional outdoor work related to the culinary program.
10. Required to work some nights, weekends, and early mornings as dictated by the needs of the culinary program.
11. Demonstrates good judgement; considers potential factors when making decisions.
12. Completes all job duties and functions in a hospitable and inclusive manner.
13. Completes other duties as required for the continued improvement of the culinary program and Pretty Lake as a whole.

Required Qualifications/Job Specifications

1. Strong communication skills. Must be able to exchange accurate information in a fast-paced work environment.
2. Understanding of basic mathematical concepts (addition, subtraction, multiplication, and division), the application of these concepts, and their use in a real life setting.
3. Ability to follow someone else's lead; ability to work collaboratively on a team.
4. Ability and willingness to remain adaptable to changing conditions.
5. Must be able to remain in a stationary position up to 100% of the time.
6. Must be able to move about the kitchen, Dining Hall, and between the Main Office and Dining Hall consistently and across Pretty Lake grounds occasionally.
7. Regularly cleans dishes using an automatic dishwasher and a triple sink system.

8. Moves chemicals and other items throughout the kitchen and between workstations.
9. Able to make informed and thoughtful judgements.
10. Must have some understanding of potential dietary accommodation requests, such as vegan, vegetarian, and allergen free diets.

This description reflects Pretty Lake's assignment of essential functions, it does not proscribe or restrict the tasks that may be assigned.

Job Posting Closing Date

Open until filled.

How to Apply

Email completed application to Paul Vugteveen at paul@prettylakecamp.org or mail to Paul Vugteveen at Pretty Lake Camp, 9123 Q Ave, Mattawan, MI 49071.