Job Title: Dishwasher (Seasonal)

Reports To: Culinary Director, Sous Chef

Wage Category: Seasonal Part-Time, Hourly, Non-Exempt

Season Dates: May 1, 2026 - Jul 31, 2026

SUMMARY

Under the direction of the Culinary Director and Sous Chef, the Dishwasher supports the mission of Pretty Lake by maintaining a clean, safe, and sanitary kitchen environment. This role is essential to daily culinary operations and directly supports the health, safety, and overall experience of campers, guests, and staff.

The Dishwasher works as part of the culinary team to ensure cleanliness, organization, and sanitation standards are consistently met in accordance with Pretty Lake policies, local and state health regulations, and American Camp Association (ACA) standards.

ESSENTIAL FUNCTIONS

- Wash, sanitize, and properly store dishes, utensils, cookware, and kitchen equipment according to established sanitation standards.
- Maintain cleanliness and organization of dishwashing areas, kitchens, and food service support spaces.
- Support kitchen sanitation by cleaning floors, trash receptacles, drains, and work surfaces as assigned.
- Assist with basic kitchen support tasks, including transporting clean dishes and supplies to appropriate areas.
- Follow all Pretty Lake policies, Standard Operating Procedures, and food safety guidelines, including ACA standards and local health regulations.
- Use dishwashing equipment and cleaning chemicals safely and responsibly.
- Assist with opening and closing duties related to dishwashing and sanitation operations.
- Support efficient kitchen flow by maintaining timely availability of clean dishes and equipment.
- Work collaboratively with culinary staff to support smooth meal service operations.
- Perform all duties in a welcoming, respectful, and inclusive manner.
- Assist with occasional outdoor or support tasks related to the culinary program as needed.
- Work a flexible schedule, including early mornings, evenings, weekends, and holidays, as required by program needs.
- Perform additional duties as assigned to support the continued improvement of the organization and facility.

KNOWLEDGE, SKILLS, ABILITIES & STANDARDS OF PERFORMANCE

- Ability to work effectively as part of a team in a fast-paced kitchen environment.
- Ability to follow instructions, procedures, and safety guidelines consistently.
- Strong attention to cleanliness, organization, and sanitation.
- Ability to communicate respectfully with supervisors and coworkers.
- Willingness to learn and support multiple areas of kitchen operations as needed.

PHYSICAL, MENTAL & SENSORY REQUIREMENTS

- Ability to stand, walk, bend, lift, and carry up to 50 pounds.
- Manual dexterity to safely operate dishwashing equipment and cleaning tools.
- Ability to tolerate exposure to heat, moisture, cleaning chemicals, and noise.
- Mental ability to follow instructions and complete repetitive tasks accurately.
- Sensory ability to read labels, signage, and instructions and communicate effectively in person and by phone.

REQUIRED QUALIFICATIONS / JOB SPECIFICATIONS

- Must be 16 years of age or older.
- Previous dishwashing or kitchen experience is preferred but not required.
- Ability to work in a fast-paced environment and remain on task.
- Ability to follow direction and work collaboratively as part of a team.
- Ability to lift and transport items weighing up to 50 pounds.
- Ability to remain stationary for extended periods and move throughout kitchen, dining, and facility areas.
- Willingness to work a flexible seasonal schedule.

How to Apply

Email resume & completed application to Jai Smith at Jai@prettylakecamp.org