

JOB TITLE: Steward REPORTS TO: Executive Chef & Sous Chef **DEPARTMENT:** Kitchen **TYPE:** Full-Time, Part-Time, Seasonal

JOB SUMMARY

Wash and clean tableware, pots, pans, and cooking equipment. Keep the dish room and equipment clean and organized.

PRIMARY JOB FUNCTIONS

- Load, run, and unload the dish machine.
- o Keep the dish machine clean and report any functional or mechanical problems immediately.
- o Monitor dish machine water temperature to ensure sanitary wash cycle.
- Wash and store all tableware and kitchenware.
- Keep the dish room clean and organized.
- Maintain adequate levels of clean tableware for the dining room and kitchen.
- Bag and haul dish room trash to dumpster at designed times.
- Handle tableware carefully to prevent breakage and loss.
- o Maintain adequate levels of dish detergents and cleaning supplies.
- Clean food preparation and production areas as required.
- Be available to fill in as needed to ensure the smooth and efficient operation of the restaurant as directed by the Executive Chef, Sous Chefs, or Manager-on-duty.



ESSENTIAL SKILLS & QUALIFICATIONS

- No previous restaurant experience required.
- Be able to work in hot, wet, humid, and loud environment for long periods of time.
- Be physically able to lift, reach, bend, and stoop.
- Be able to work in a standing position for long periods of time (up to 5 hours).
- o Be able to safely lift bags, cases, and stacks weighing up to 60 pounds up to 30 times per shift.
- Ability to work daytime, nights, weekends, and holidays.
- Must be able to communicate clearly with managers and kitchen personnel.
- Excel in a fast-paced environment, stay focused, prioritize tasks, and maintain composure while efficiently managing multiple responsibilities.
- o Team spirit

Preferred Skills and Qualifications

• High School Diploma

Supervises

o None



PHYSICAL, ENVIRONMENTAL, COGNITIVE, AND SOCIAL REQUIREMENTS

Sitting, standing, walking, reaching, stooping, bending, twisting, kneeling, pushing, pulling, grasping: stand for long periods of time; stoop, bend, squat, climb, kneel, twist at the neck and waist, reach above and below shoulder level, push and pull including mops, vacuum cleaners, other equipment. Exposure to heat, moisture, and cleaning chemicals. Use of hands and fingers to feel and grasp, push and pull, and for fine manipulation and to scrub, wipe, polish, and fold.

Lifting: lift up to 35 lbs.

Speaking, writing, and active listening: Be able to use oral communication skills effectively to talk and hear both in person from close and in noisy environments; interact effectively with the public and management, and occasionally deal with distressed or quarrelsome individuals.

Critical and creative thinking skills: Able to observe and interpret people and situations; learn and remember necessary information.

Time management: prioritize assignments for example, schedule effectively and manage own time efficiently in order to complete work on a timely basis; shift focus to perform work on multiple, concurrent tasks with frequent interruptions; work well under pressure and deadlines.

Vision Requirements: Close vision, distance vision, use of both eyes to identify dirt, dust, and to read labels and instructions on cleaning products. Ability to distinguish basic colors and shades; depth perception, peripheral vision, and ability to adjust focus.

Schedules are subject to modification based on business volume and demand.

Note: Although this job description in no way states or implies that these are the only duties to be performed by the Team Member occupying this position, a review of this description has excluded the marginal functions of the position that are incidental to the performance of fundamental job duties. Team Members will be required to perform any other job-related duties assigned by their supervisor. All duties and requirements are essential job functions, and subject to possible interactive discussion and reasonable accommodation for individuals with disabilities. This document does not create an employment contract, implied or otherwise, other than an "at will" employment relationship. This description may be changed, modified, or edited at any time based on the demands of the business.

My signature below acknowledges receipt of this job description. I understand it is my responsibility to review this job description and ask any questions necessary to understand its content.

Team Member Signature

Date

Human Resources Signature

Date