



A Teatro Zinzanni production

GENERAL INFORMATION

Position Title: Dishwasher/Prep

Pay Status: Exempt Non-Exempt

Job Status: Part-time _____ Full-Time _____

Reports To: Wheelhouse kitchen manager

Employer: TZ Woodinville LLC

Start Date: ASAP

Last Revision Date: 6/6/2019

POSITION SUMMARY:

The Wheelhouse Dishwashers are an integral part of the team. Their main duty is to provide timely support to kitchen and dining room operations (cleaning dishes and kitchen utensils, ensuring the cleanliness of the kitchen, stocking shelves, and assisting chefs with food preparation)

Wheelhouse Dishwashers must ensure speed, efficiency and cleanliness in the restaurant on a consistent basis. They must also be comfortable with food preparation consistent with Wheelhouse recipes, menus and standards as set by the Chef

The smooth operation of Wheelhouse is based on teamwork and shared responsibility of the service staff. The success of Wheelhouse is determined by the quality of the product and the quality of the effort by the staff to provide friendly and generous service.

SUMMARY:

In 2018, the Seattle-based headquarters of Teatro Zinzanni moved the Spiegel tent and all of its operations to a wooded former brewery site in Woodinville, Washington, a community just outside Seattle in the area's "tech corridor" with more than 100 wineries in the neighborhood. The Wheelhouse restaurant came to life in August 2019.

Wheelhouse is a full-service restaurant supporting the local community and surrounding area. We offer the freshest local products, local wines, beers and spirits through innovative menus. The Wheelhouse is a place for friends and families to gather for nourishment and merriment. We are open for lunch and dinner seven days a week year round, with the exception of a few

key holidays. The long-term goal for the Wheelhouse is to become a landmark for the Hollywood district as well as greater Woodinville.

ESSENTIAL FUNCTIONS

Responsibilities and Duties:

Set up, operate, and maintain dish machine in a high volume setting
Organize and put away all dish, silver, glass, pot/pan, and equipment
Maintaining work areas and keeping kitchen equipment clean and orderly. This may include sanitizing dishes, wiping counters and work areas, cleaning the kitchen floor, stocking clean dishes, sweeping, mopping, cleaning, silver polishing, trash removal, compost, recycle and assisting in other projects as necessary
Performing closing duties to prepare for business the following shift
Participating in food preparation as directed by the Chef
Preparing and cooking ingredients by washing and chopping vegetables, cutting meat etc.
Performing other kitchen duties as assigned
Maintaining open and positive communication with Chef and kitchen staff on a daily basis.
Observing work schedule and all company policies and procedures.

JOB QUALIFICATIONS

Essential minimum skills, education, and experience:

Must be dependable and able to be relied upon to work when scheduled and function productively.
Must meet and maintain professional, well-groomed standard of appearance.
Positive & upbeat personality
Ability to work well in a close team situation, with daily deadlines
Ability to learn and do tasks as assigned
Ability to accept feedback and guidance, and seek guidance when needed
Ability to work standing for eight hours, and must have the endurance to function in a fast-paced environment.
Sensory ability to determine cleanliness of dishes, food contact surfaces, and kitchen area, in addition to assessing condition of food
Cognitive and physical ability to operate electrical and mechanical kitchen equipment safely (dishwasher, food processors, blenders)
Ability to read and adjust recipes with weights & measures, and menus
Must be able to lift 40 lbs.
Current food handlers permit

This job description serves as a general overview as well as the conditions in which I must perform the job duties that the position requires. I acknowledge all the duties that my job entails and that I may be assigned other things at the discretion of Wheelhouse management. I do understand that although these are my direct responsibilities I am a team player and will help others complete their job duties when time

permits.

WORKING SCHEDULE/ENVIRONMENT

The Wheelhouse is a full service restaurant open 7 day a week for lunch, dinner and brunch. Team members will work full and/or part time shifts, weekdays, weekends holidays, days and nights as the business needs dictate.

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How to apply:

Please send a cover letter and resume in PDF format to: wheelhouse-jobs@zinzanni.com.