

Dishwasher/Prep Cook – The Rafters Restaurant Catering and Events

The Rafters Restaurant Catering and Events has been a family owned and operated business in Lena, IL for over 20 years. We pride ourselves with providing a unique dining experience while delivering excellence in service to each of our valued guests while cultivating a great working environment for our staff members. Our services include a dine-in lunch and dinner menu that changes with the season in one of our three distinctive dining areas, a friendly bar environment, events hosted at our beautiful and unique location, catering for that special day or event in your life, and carry-out food options for casual meals at home, the office, or on the go.

The Dishwasher/Prep Cook role is responsible for maintaining a clean kitchen, properly washing and sorting soiled dishes. The individual assigned to this role will ensure that all items are washed and sanitized and placed back into their proper place for future use, will also help the Chef and Sous Chef deep clean the kitchen and coolers and take out the garbage, and will assist with other kitchen preparation.

Dishwasher/Prep Cook Job Description

- Excellent time management
- Passion for providing gold standard hospitality to guests
- Integrity to make the right decisions for the organization, staff, and guests
- The highest standards for food and beverage hygiene, sanitation, and safety
- Excellence in leadership – always setting the example with your actions

Dishwasher/Prep Cook Responsibilities

- Maintain standards for deep-cleaning
- Ensure that there is always enough flatware, dishware, glassware, etc. for service
- Ensure compliance with all applicable health codes and regulations
- Ability to stay calm in high-stress situations
- Team player with excellent communication skills
- Communicate with kitchen staff, catering staff, wait staff
- Load, run, and unload the dishwasher with utensils, glassware, cookware, plates, and trays in a fast and efficient manner
- Ensure all dishes are clean and sanitized before they are put away or used
- Deep cleaning of the kitchen and coolers
- Take out the garbage
- Kitchen preparation
- Ability to follow recipes
- Perform other job-related duties as assigned

Must Have

- Positive attitude
- Bilingual English/Spanish a plus
- Excellent time management

- Illinois Food Handler Certification

Physical Requirements

- Bending, carrying, climbing, driving, lifting, pushing-pulling, reaching, sitting, standing, walking
- The ability to lift 25 pounds regularly
- The ability to sit, stand or walk for long periods of time

Working Conditions

- May include extremes of temperature and humidity
- Hazards include stairs, heat from kitchen equipment, sharp objects, slippery floors

Compensation

- Minimum Wage up to \$17.00/hour
- Simple IRA (after plan eligibility has been met)
- Paid time off (Beginning January 1, 2024)
- Other benefits will be discussed during the in-person interview

Reports To

- Chef/Kitchen Manager of The Rafters Restaurant Catering and Events

Terms of Employment

- At Will



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