



Back Of House Support Team

Position: Kitchen Staff

Department: Food Service

Reports to: Kitchen Manager

Pay Status: Hourly Non-Exempt starting at \$15/hr based on experience

FLSA Classification: Full Time and Part Time

Location: Oakdale

Position Summary

The Back of House Support Team plays a vital role in maintaining the cleanliness and efficiency of the kitchen. This position ensures that all dishes, utensils, glassware, and kitchen equipment are properly cleaned, sanitized, and ready for use. The Back of House Support Team also assists with overall kitchen and taproom cleanliness by collecting bus bins as needed and supporting the back-of-house team by maintaining and stocking food preparations for the line.

Responsibilities include, but are not limited to:

- Wash and sanitize all dishes, glassware, silverware, pots, pans, and kitchen tools using dish machines or manual cleaning methods.
- Maintain cleanliness and organization of the dishwashing station, sinks, and surrounding areas.
- Ensure proper storage of clean dishes and utensils in designated areas.
- Collect bus bins from the taproom area as needed and return them to the dish station for cleaning.
- Handle and dispose of trash and recycling according to kitchen policies.
- Sweep and mop floors in dishwashing and kitchen areas as needed.
- Assist kitchen staff with basic cleaning and prep tasks when required.
- Follow all food safety and sanitation standards (HACCP, ServSafe, or company-specific guidelines).
- Monitor dishwashing supplies (detergents, sanitizers) and inform management when stock is low.

- Properly clean and maintain dish machines, sinks, and related equipment at the end of each shift.
 - Adhere to safety procedures to prevent accidents, injuries, and equipment damage.
 - Perform other duties as assigned by the Chef, Kitchen Manager, or Supervisor.
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Qualifications

- Ability to work in a fast-paced, high-volume environment.
 - Strong attention to detail and commitment to cleanliness.
 - Ability to stand and bend for extended periods.
 - Ability to lift up (up to 50 lbs).
 - Willingness to follow directions and work as part of a team.
 - Previous dishwasher or kitchen experience preferred but not required.
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Schedule & Hours

- Shifts may include evenings, weekends. Occasional holiday.
 - We are closed Thanksgiving, Christmas Eve, and Christmas Day
 - Flexible availability is preferred.
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Reports To

- Kitchen Manager / Executive Chef

Duties, responsibilities and activities may change at any time with or without notice.