



Back of House Dishwasher– Stockyards Brewery & Restaurant

Dishwashers play a vital role in maintaining the cleanliness and organization of the kitchen at **Stockyards Brewery & Restaurant**.

This role supports the entire culinary team by ensuring that dishes, cookware, and kitchen equipment are cleaned and ready for service. A clean and organized kitchen allows cooks to focus on preparing food efficiently during busy service periods.

Dishwashers are an essential part of the team and contribute directly to the smooth operation of the kitchen.

What You'll Do

- Wash and sanitize dishes, utensils, cookware, and kitchen equipment
- Operate dishwashing equipment safely and efficiently
- Maintain dishwashing machines and ensure sanitation chemicals are functioning properly
- Maintain cleanliness in dish areas and kitchen workspaces
- Assist with cleaning floors, equipment, and kitchen surfaces
- Remove garbage, recycling, and compost from kitchen areas
- Return clean dishes and equipment to proper storage locations
- Support kitchen staff during busy service periods
- Maintain organization and sanitation throughout the kitchen
- Ensure compliance with sanitation and workplace safety regulations
- Other duties as required

Who You Are

- Reliable and organized with strong work ethic
- Comfortable working in a fast-paced kitchen environment
- Detail-oriented with strong sanitation habits
- Team-oriented and supportive of kitchen operations
- Eager to learn and develop future culinary skills
- WHIMIS Certification required or willingness to obtain
- Flexible and available for evenings, weekends, and holidays

