

Utility

Position Summary

Utility team members are the backbone of our kitchen — unsung heroes who ensure every plate, glass, and tool is spotless. At The Foundry, we see this role as foundational to excellence: without it, hospitality cannot exist.

Essential Responsibilities

- Operate dish equipment quickly and safely, maintaining spotless wares.
- Support line cooks with prep, restocking, and waste management.
- Keep floors, trash, and storage areas organized and safe.
- Uphold sanitation practices and proper chemical usage.

Qualifications

- No prior experience required; training provided.
- Strong work ethic and reliability.

Physical Requirements

- Lift and carry up to 50 pounds.
- Stand, bend, and move continuously during shifts.
- Work safely in hot, humid kitchen environments.

Hospitality Lens

The guest may never see you, but they will feel your work in the details: the shine of a glass, the cleanliness of a fork, the rhythm of a kitchen that doesn't cut corners.

Employment Disclaimer

This job description is not designed to cover or contain a comprehensive listing of activities, duties, or responsibilities. Duties, responsibilities, and activities may change at any time with or without notice. Employment with The Foundry Gastropub is at-will, meaning that either the employee or the employer may terminate the employment relationship at any time, with or without cause or notice.