



Position: 20210521-Louie's "Dishwasher"

Location:
Louie's Restaurant
Kenai

Louie's Steak and Seafood Restaurant is currently seeking a dishwasher to help maintain a clean kitchen, keep up with the fast-paced workload, ensuring clean dishes, utensils, containers, pots, pans and anything else that comes through. Maintain daily cleanliness of the work area. Take out trash as needed. Assist in food prep and any other duties as needed. This position is an entry-level position with the opportunity to move up.

Dishwasher Skills and Qualifications

This is a mission critical position and is instrumental to the success of the restaurant. While most dishwashers can be found in the kitchen, there are regular trips outside the kitchen to collect bins. Maintaining a clean appearance can be tasking in this position but is very much appreciated as our customers often see our dishwashers.

- **Come to work on time** – this should be easy. Get a good alarm clock, endeavor to show up early enough that traffic is a non-issue, be the example of what management looks for when seeking to promote from within.
- **Lift 40#** – Louie's is a VERY busy restaurant, especially during the summer. The dishes can stack up fast and the bins get hefty.
- **Stand up for long periods of time** – there are no chairs or stools in the kitchen. This is a "standing" position, literally.
- **Take pride in your work** – nowadays, it is difficult for businesses to find and keep employees. We know that dishwashing is hot, messy work, and can sometimes seem thankless. Remember that you are part of a team and your contribution to the restaurant is HUGE!

We offer a Voluntary Employee Benefits Program. Wage is determined by shift and position. Two of our convenience store/gas stations also have restaurants and liquor store. Food Handler's card and TAP certification are required.