



HOLLYWOOD PARK CASINO

JOB DESCRIPTION

TITLE OF POSITION: Dishwasher	DEPARTMENT: F&B
REPORTS TO: Executive Chef	DATE: January 2017

POSITION SUMMARY:

Cleaning all dishware, pots and pans, cooking equipment and sweeping, mopping, emptying trash, cleaning walls and all kitchen appliances. Performs all duties assigned in accordance with all applicable legal regulations and requirements, presenting oneself as an asset to the Hollywood Park Casino and encouraging others to do the same.

MAJOR DUTIES AND RESPONSIBILITIES:

- Clean the entire kitchen, including sweeping, mopping, washing of walls, appliances, cooking equipment and pots and pans.
- Must be well-groomed and in proper attire at all times.
- Ensure that kitchen is stocked to meet business demand.
- Check lines during service and assist wherever needed.
- Maintain proper storage specified by health department.
- Learn the correct name usage and care of all machinery.
- Read and understand MSDS and Safety Manual.
- Report all unsafe work conditions immediately.
- Follow health and safety regulations, specifically, but not limited to, California Health & Safety Code, Division 104, Part 7 – Retail Food.
- Must function in a team environment.
- Must communicate with co-workers and customers.
- Completes all other duties as assigned by leads, supervisors and upper management.
- Attendance and punctuality are essential job functions of this position.
- Strictly adhere to all HPC timekeeping rules and procedures.
- Adhere to all department, Human Resources and Safety policies and procedures.
- Adhere to all applicable federal, state and local laws and regulations.

QUALIFICATIONS, EXPERIENCE, EDUCATION:

- 1 + year experience preferred.
- Must be 21 years of age or older to apply.
- Must be able to pass a background check and obtain a casino work permit before entering this position.



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- Must have employment eligibility in the U.S
- Must possess a high regard for customer service and Team Member relations.
- Ability to adapt well to the kitchen and casino environments that involve large numbers of people as well as loud and continuous high noise levels.
- Demonstrates Flexibility – able to change schedule or locations within the casino as required to meet the needs of the departments
- Must be able to work any shift and any day of the week, including weekends, holidays, and special events.
- Ability to establish and maintain effective working relationships with employees and guests.
- Ability to work under pressure and be detail oriented.
- Duties for this position require moderate physical exertion, such as sitting/walking at will, standing/sitting for long periods, lifting/carrying objects weighing up to 25 lbs., pushing/pulling objects, crouching/kneeling, bending, reaching, kneeling, twisting, close vision, color/depth perception, hearing sounds/communication, and handling/grasping/fingering equipment. Safety precautions must be used at all times to avoid injury to oneself and others.

The above statements are intended to describe the general nature, level of work, and skills being performed by people assigned to this classification. All employees may be required to perform duties outside of their normal responsibilities from time to time, as needed. Furthermore, the above statements may be reviewed, changed and/or modified by management at any time, with or without notice to employees.

Acknowledgement:

I have read, understand, and will abide by the above Job Description. I am capable of fulfilling all of the essential duties and do not need an accommodation.

Print Full Name: _____ Employee ID: _____

Employee Signature: _____ Date: _____