



Nice Winery creates carefully crafted experiences through outstanding and personable customer service; beautifully crafted food and wine that exceeds expectations; and balances elegance, quality and unpretentious charm.

Job Title: Dishwasher

We are looking for a Dishwasher to join our kitchen staff and maintain kitchen cleanliness at Nice Winery. Dishwasher responsibilities include collecting used dishes, plates, and utensils, loading washing machine and stacking washed items appropriately. If you are interested in the food and beverage industry and want to be part of the behind-the-scenes operations, we'd like to meet you. Note that this role requires working during evenings and weekends. Ultimately, you will help provide an unforgettable experience for our guests.

Primary Responsibilities

As a Dishwasher, you are primarily responsible for keeping the dish pit clean and helping kitchen staff in other areas that need cleaning. Training will be on the job and provided to you during working hours. Responsibilities include:

- Maintains a clean kitchen, properly washes, and sorts soiled dishes.
- Keeps work area and dishwashing machine clean and uncluttered, maintaining an orderly workstation.
- Keeps floors clean and dry throughout the shift.
- Washes all wares including pots, pans, flatware, and items by hand or using dishwashers as necessary ensuring cleanliness and hygiene of cooking and serving utensils.
- Correctly places and stores clean equipment, dishes, and utensils in assigned storage areas.
- Performs cleaning assignments as assigned by manager according to established policies.
- Promptly reports any malfunctions or breakdowns of equipment to manager.
- Take out garbage as necessary.
- Report to work on time and in complete uniform.
- Follows all security and safety procedures established by Nice Winery.
- Other duties as assigned.

Compensation and Benefits:

This position commences with a 6-week trial period in which you will be compensated at \$14/hr. After that trial period, you are eligible for:

- 30% Employee discount (off retail price) on wine for personal use.
- Pending positive evaluation.
- Free attendance to any Nice Wines educational classes.

- Learning additional job duties and positions.

This position is part-time and can be scheduled up to 29 hrs per week. You must work a minimum of 4 shifts a month to be eligible for benefits.

Workdays/Hours:

As of today, Nice Winery is currently open Tuesday through Saturday from noon to 6PM to our customers.

Thursday-Saturday are our busiest times in the kitchen. You are expected to have an availability for those days.

Although subject to change, initially, you will be scheduled for:

- A 6-8 hour shift every Friday and Saturday
- The remaining hours will be scheduled as needed.
- If you need time off, it is your responsibility to request it 2 weeks in advance.
- If you cannot work a scheduled shift, it is your responsibility to have your shift covered and then discuss the time and coverage with your supervisor.

Evaluation

You are encouraged to meet with shift leaders to give and receive feedback. You are encouraged to meet periodically with the kitchen manager to discuss ideas, opportunities, and challenges.