



**JOB TITLE** Dishwasher

**LOCATION** TOURISTS hotel

**EMPLOYMENT CLASSIFICATION** Hourly, Non-Exempt, Full-Time and Seasonal Part-time

**REPORTS DIRECTLY TO** Executive Chef

**PAY RATE** \$15.50/hour

TOURISTS WELCOME is a hospitality development & management group based in North Adams, MA delivering memorable experiences by connecting guests with breathtaking nature, timeless leisure, local history, and art and music happenings.

In 2018, we opened TOURISTS, a 46-room flagship hotel modernizing the aesthetic of a classic American motor lodge. The land on which the hotel sits straddles the Hoosic River, revealing a network of walking trails, and forest clearings designed for year-round exploration guided by our on-site Art & Adventure team. In 2019, we opened our second project, The Airport Rooms, an on-site restaurant & cocktail lounge for hotel guests and the community to enjoy.

With an unquenchable interest in the natural history of the region and a goal of providing an economic engine for local employment, TOURISTS WELCOME continues to evolve in and outside of North Adams, with new projects coming soon.

Based upon fluctuating demands of the operation and to exceed customer expectations, it may be necessary to perform a multitude of different functions not specifically related to this position.

## **RESPONSIBILITIES**

- Wash and Clean dishes and pots & pans at the Lodge or The Airport Rooms
- Ensure the cleanliness and sanitation of the plateware and serviceware at the hotel
- Restock dishes in the proper location at the hotel one cleaned
- Check in and out with Management at beginning and end of your shift
- Comply with food safety regulations
- When on-site at the Hotel, it is required that all staff are well mannered, well- spoken and appropriately dressed at all times
- Maintain positive and professional external and interpersonal communications with guests and other hotel staff
- Maintain a high level of cleanliness and safety in work areas
- Ensure that all equipment is maintained in good, safe working condition and let management know if anything needs to be fixed
- Keep abreast of and comply with safety and emergency procedures and OSHA requirements
- Attend relevant meetings
- Any and all other duties as assigned by management

## **PERSONAL PERFORMANCE STANDARDS**

- Have knowledge of seasonal and local ingredient availability and trends
- Properly account for tools, equipment and materials

## **EDUCATION & EXPERIENCE**

- High School diploma or general education degree (GED) or relevant trade school training



## **COMPETENCIES**

- Ability to multi-task in a fast-paced meal service period
- Must be able to speak, read, write and understand the primary language(s) of the workplace
- Ability to read and interpret documents such as safety rules, operating and maintenance instructions and procedure manuals

## **WORKING CONDITIONS/ENVIRONMENT**

- Position requires ability to adhere to rotating shift schedule (1st, & 2nd shift) and changes to days off
- Kitchen staff work in multiple environments within the property, some of which are restrictive in size
- The noise level in the work environment is usually moderate
- The person in this position may have to lift up to fifty (50) pounds on a daily basis; anything over fifty (50) pounds is considered a minimum two (2) person lift
- The person in this position may have to stand and/or walk, push, kneel, bend, balance, squat, reach and stretch for eight (8) hours per day
- Position is responsible for handling heavy containers of hot food and liquids and engaging with hot ovens, grills and stovetops
- This position requires exposure to the climate variations of a commercial kitchen environment

The work environment characteristics described herein are representative of those an employee typically encounters while performing the essential functions of the position. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

TOURISTS is an EEOC Employer.

*\*\*\* To begin the application process please [fill out this form](#) \*\*\**