



Dishwasher/ Prep Cook
America's Fort Café
Status: Temporary Seasonal Position

Primary Purpose of Position

The Dishwasher Prep Cook is responsible for efficiently preparing quality food and providing a sanitary setting, in accordance with New York State Department of Health standards.

Relationships

- This person reports to the Café Head Cook. In the absence of the Head Cook, this person reports to the Head Waitress.
- Must be willing to work closely with other departments
- Sharing equipment and workspace requires a spirit of positive cooperation with co-workers

Skills and Abilities

- Efficient
- Familiar with kitchen work such as slicing and prepping food and working kitchen equipment
- Enthusiastic team attitude
- Must be able to multi-task and work in a fast-paced environment
- ServSafe certification is desired

Responsibilities

- Efficiently operate a commercial dishwasher and food prep equipment
- Follow sanitation protocols when washing by hand
- Ensure that there is enough food & supplies prepped in advance to get through the high volume per shift, including pre-made salads, sliced meats, etc.
- Keep shelving and storage areas clean daily
- Proactively clean and utilize all fresh produce from the King's Garden
- Provide assistance as needed to Kitchen Staff
- Maintain workstation, equipment, and tools throughout the day to ensure it is properly organized and sanitary
- Ensure all food and other items are stored and labeled properly, check food and refrigerator temperatures accordingly
- Wear uniform and hair as required by the New York State Department of Health and Fort Ticonderoga policy
- Report to the Head Cook regarding any inventory shortages/ordering needs
- Help ensure organizational values are being upheld by the Café team
- Assist with other duties as directed by the Head Cook

Physical Effort

The physical demands and work environment described here are representative of those an employee encounters while performing the essential functions of this job.

- Physical requirements include long periods of standing (up to 4 hours), stooping, kneeling, bending, and lifting of up to 50 lbs
- Lifting and transporting of moderately heavy objects such as equipment and boxes will be required
- The various duties require the ability to work in varied temperatures

Safety for Others

- This employee assists with the safety responsibilities for the Café and surrounding area
- Cooks should understand the safety procedures for all equipment and supplies used
- The individual employee must be aware of potential hazards to visitors at all times and be prepared to provide guidance, assistance, and instructions to patrons in the event of an emergency

Goals

- Deliver high quality service and product
- Safe, careful and precise delivery of product and service
- Build strong, positive relationship with everyone you serve
- Be fully present, fully aware, fully available for those you serve
- Be a valuable, positive contributor to the team
- Respond to change and adversity positively and productively
- Proactively initiate positive change
- Wise use of all resources
- To serve Fort Ticonderoga's mission in all of your work

Schedule

Able to work a flexible schedule including weekends and occasional evenings

Job Type: Temporary Seasonal

Fort Ticonderoga is an Equal Opportunity Employer

To apply send applications to The Fort Ticonderoga Association at 102 Fort Ti Road, Ticonderoga, NY 12883 or e-mail to info@fort-ticonderoga.org. For more information, call 518-585-2821. For additional information on Fort Ticonderoga visit www.fortticonderoga.org.

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