



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

**Primary Purpose of Position**

Dishwasher/Prep Cooks serve Fort Ticonderoga's mission by delivering an exemplary level of service. These individuals are responsible for providing a sanitary setting, in accordance with New York State Department of Health standards, in an efficient and friendly manner.

**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**

- Excellent communication skills
- Enthusiastic and engaging attitude
- Keen observation skills and desire to be proactive about visitor needs
- Proficient with equipment and kitchen tools
- ServSafe certification is desired
- Must be able to multi-task and function as part of a close-knit team

**Responsibilities**

- Efficiently operate a commercial dishwasher and food prep equipment
- Follow sanitation protocols when washing by hand
- Keep all shelving and storage areas clean daily
- Proactively clean and utilize all fresh produce received from the King's Garden
- Provide assistance to kitchen staff as needed, especially during peak times
- Help 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.
- Maintain workstation, equipment, and tools throughout the day to ensure it is properly organized and sanitary
- Help ensure all food and other items are stored and labeled properly
- 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
- Ensure organizational values are being upheld by the Café team
- Assist with other duties as directed by the Director of Finance & Business Operations

### **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 relative areas
- This employee 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 time, money, materials, collections and land
- To serve Fort Ticonderoga's mission in all of your work

### **Schedule**

Able to work a flexible schedule including weekends and occasional evenings

### **Salary**

Pay ranges from \$15.20-\$15.50 per hour with compensation based on skills and experience.

Job Type: Temporary Seasonal

***Fort Ticonderoga is an Equal Opportunity Employer***

May 2024