



JOB POSTING

Position Title: Dishwasher

Date of Notice: March 7th, 2022
Job Location: The Glen Club, Glenview, IL
Start Date: Immediate
Reports to: Executive Sous Chef and Kitchen Manager
Send Applications to: Ron Fischer – rfischer@theglenclub.com

Property Description: Located in the north side Chicago suburb of Glenview, The Glen Club is a world-class daily fee golf club with corporate memberships. The facility includes a Tom Fazio-designed golf course and a 50,000 sq. ft. clubhouse that houses a golf shop, locker rooms, a full-service restaurant, spacious banquet facilities, 21 overnight guest accommodations, the Illinois Golf Hall of Fame, Korn Ferry Tour event and is the home of the Illinois Section of the PGA.

Position Summary

Responsible for washing, cleaning and proper storage of all cooking utensils, china, equipment, flatware and glassware. Responsibilities also include keeping all kitchen, storage, and receiving areas clean and organized.

Essential Duties and Responsibilities

- Wash all wares in dishwashing machine or by hand.
- Wash and polish all stainless steel in kitchen, including shelves, ice machines, coffee area, refrigerators, walk-ins, etc.
- Wash or clean receiving area and trash areas.
- Collect trash and boxes from kitchen areas, empty garbage cans, wash and re-line with new bags.
- Sweep and mop kitchen floors, and storage areas.
- Store all dishes and other wares in proper areas.
- Clean dish machine after each meal period and properly uses chemical dilutions set by Manufacturer.
- Assist in food preparation, putting away deliveries, and rotating stock.
- Keep dish area free of clutter and organized.
- Perform other duties as appropriate.
- Follows the posted daily dish cleaning duties.

Education/Qualifications/Certifications

- High school education preferred.
- Restaurant experience preferred.
- Demonstrated quality verbal and interpersonal communication skills.
- Ability to analyze and solve problems; efficiently handle multiple duties under pressure with minimal supervision; work flexible hours as required including nights/weekends.
- Positive attitude, professional manner and appearance in all situations.



Position Physical Requirements

Must have the ability to:

- Read and write (English)
- Communicate verbally with staff members and/or customers as necessary.
- Give and/or follow verbal and written instructions
- Visually inspect all work areas
- Operate cleaning equipment for several hours at a time
- Stand, walk, push, pull, lift, grasp, bend and kneel for up to 5 hours at a time
- Lift up to 100 lbs. occasionally, 50 lbs. frequently, and 20 lbs. constantly
- Willingness to comply with all food safety procedures.

Working Conditions

Work hours may include days and evenings on weekdays and weekends. Work primarily indoors in a restaurant/lounge environment, with some outdoor work involving patio, and on-course service. Will be exposed to sharp utensils, extremely hot stoves and grills, sharp and rapid equipment movements, hot food, hot water, potentially dangerous chemicals and solvents on a daily basis. Injury may result as a result of exposure to the above if safety policies and practices are not properly followed at all times.

Machine/Equipment/Tools Used:

Dish cleaning equipment, mops, brooms, etc.

Classification:

Part-time or full time, Seasonal or Regular (year-round), Hourly, Non-Exempt

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