Escuelerie

Job Description:

The **Escuelerie** is a fancy term for a dishwasher. They are usually named this way in high end fine dining establishments. The escuelerie is responsible for maintaining cleanliness and sanitation standards for dishes, glassware, tableware, cooking utensils, pots, pans, and other items. It usually requires using both machine and manual cleaning methods. This job operates in a kitchen environment. This role routinely uses sinks and escueleries and tools to clean kitchen appliances. Employees in this role are frequently exposed to hot water, potentially slippery floors, garbage disposals and cleaning chemicals. Their responsibilities may vary based on the venue where the bar back is working.

Job Responsibilities:

* Maintains a clean kitchen, properly washes and sorts soiled dishes, and preps foods as needed. Keeps dish area free of clutter and organized.
* Sets up dish stations, including dish machines and sinks.
* Maintains clean / dry floors throughout the shift.
* Properly washes, stacks, and stores dishes, glassware, silverware, cookware, and storage containers.
* Uses protective gloves while using detergents during manual washing
* Use protective eyewear or breathing mask when using fuming chemicals such as bleach
* Changes water of machines and sinks every two hours, or more often as required by business levels, and properly uses chemical dilutions set by equipment manufacturer
* Assists in the timely storing of food deliveries.
* Maintains trash cans throughout shift and removes full trashcans and boxes at the end of each shift.
* Maintains the dry storage area and the organization of storage shelves.
* Follows the posted daily dish cleaning duties.
* Cleans equipment
* Clean glasses and dishes.
* Take out the trash or recycling throughout the shift (and wash hands after handling any garbage).
* Unclog sinks.
* Mop the kitchen at the end of the shift
* Clean no-slip mats in the kitchen at the end of each shift
* Sort and rinse dirty dishes, glass, tableware and other cooking utensils and place them in racks to send through dish machine
* Sort and stack clean dishes. Carry clean dishes to cook’s line and other proper storage areas. Rewash soiled dishes before delivering
* Notify management if equipment problems
* Change dishwater in dish machine every hour
* Wash pots, pans and trays by hand
* Remove trash and garbage to dumpster
* Set up or break down dishwashing area
* Clean and roll/unroll mats
* Fill/empty soak tubs with cleaning/sanitizing solutions
* Sweep/mop floors
* Assemble/disassemble dish machine
* Sweep up trash around exterior of restaurant and garbage dumpster
* Conduct general restaurant and restroom cleaning as directed
* Wipe up any spills to ensure kitchen floors remain dry
* Notify manager any time dish machine wash or rinse cycle falls below safety standard temperatures
* Comply with all health department sanitation regulations
* Washes hands before touching cleaning dishes and flatware

Job Qualifications:

* High school diploma required
* Experience as an escuelerie

Opportunities as an escuelerie are available for applicants without experience in which more than one escuelerie is needed in an area such that an experienced escuelerie will be present to mentor.

Job Skills Required:

* Knowledge of industry standards and regulations
* Knowledge of health department regulations
* Ability to multitask
* Good communication skills
* Able to work calmly under high pressure
* Team Player
* Must be able to lift heavy objects up to 50lbs
* Have endurance to be on feet for entire shift
* Have endurance to walk around and carry out tasks throughout shift
* Pleasant, polite manner and a neat and clean appearance.
* Able to work in a fast-paced environment
* Able to multitask, prioritize, and manage time efficiently
* Physical endurance to stand for an entire shift
* Self-motivated and self-directed
* Works well as part of a team and on individual tasks