

MULVA CULTURAL CENTER

Dishwasher

Reports to: Executive Chef

Classification: Non-Exempt. Full or part time.

Pay Range: \$14.00 - \$18.00 per hour

Location: De Pere, WI

About the Mulva Cultural Center

The Mulva Cultural Center is a place where all guests are invited to experience a culturally creative and diverse environment for education, enlightenment, contemplation, and enjoyment. The Mulva Cultural Center seeks to offer traveling exhibits, arts, and culture within an architecturally significant facility in historic downtown De Pere, Wisconsin.

Position Summary

The **Dishwasher** will be responsible for ensuring the cleanliness and sanitation of all dishes, utensils, and kitchen equipment in a fast-paced, full-service restaurant Savour on Broadway in the Mulva Cultural Center. They will be an essential part of the culinary crew that keeps the kitchen and dining area running smoothly and safely.

Essential Job Functions:

- Perform in a fast paced, high-volume kitchen.
- Set up and stock dishes, silverware, glassware, and china in proper stations in an efficient manner.
- Answer, report, and follow Executive or Sous Chef's instructions.
- Comply with nutrition and sanitation regulations and safety standards.
- Maintain a positive and professional approach with fellow chefs and front of house personnel.

Qualifications and Experience:

- Minimum of 3 years of experience in fine dining or up-scale casual restaurant
- High School Diploma or Equivalent

Knowledge, Skills, and Abilities:

- Accuracy and speed in executing assigned tasks such as deep cleaning and maintain the general cleanliness of the kitchen.
- Familiarity with industry best practices
- Operate commercial dishwashing equipment to clean dishes, glassware, silverware, and cooking utensils.
- Hand wash delicate items or oversized cookware as needed.
- Remove food residue and debris from all items before loading them into the dishwasher.
- Strong attention to detail and emphasis on cleanliness and sanitation.
- Team player with good communication skills.
- Willingness to follow instructions and work collaboratively with kitchen staff.
- Able to maintain flexible hours: evening, holidays, weekends, special events.

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Equity, Diversity, and Inclusion Policy

The Mulva Cultural Center fosters equity, celebrates diversity, and supports inclusion. We acknowledge that diverse backgrounds and voices of visitors, volunteers, trustees, staff, and residents represented in our communities make us strong and better equipped to make positive impacts locally, nationally, and internationally.

EOE

The Mulva Cultural Center is committed to building a culturally diverse staff and is an Equal Opportunity Employer. The MCC provides equal employment opportunities to all employees and applicants for employment and prohibits discrimination and harassment of any type without regard to race, color, religion, age, sex, national origin, disability status, genetics, protected veteran status, sexual orientation, gender identity or expression or any other characteristics protected by federal, state, or local laws.

To Apply

Please send your resume to bberonio@mulvacenter.org

Learn more about the Center by visiting www.MulvaCenter.org

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