



**Position:** Kitchen Helper (Dishwasher)  
**Department:** Food & Beverage - Kitchen  
**Reports To:** Executive Sous Chef and Sous-Chef on Duty

**OVERVIEW**

To provide kitchen and serving staff with clean dishes, glassware, utensils and cookware by following health and sanitation, safety and RCR standards.

**KEY JOB RESPONSIBILITIES**

- Maintaining the dishwasher and pot washing machine
- Operating the dishwasher and pot washing station
- Keeping dish areas clean and safe at all times
- Performing additional duties as required in accordance to the business need and as requested by the Sous-Chef on Duty

**ATTRIBUTES**

- Communicates and works effectively with all managers and coworkers in the front and back of the house
- Demonstrates good work ethic being mature, reliable, punctual, with a positive attitude and enthusiastic behavior
- Well-organized and able to handle large volumes of dishes
- Physically capable of performing tasks – lifting, bending, kneeling, etc. in a highly demanding environment; must be able to lift up to 50lbs
- Able to work in a heavy traffic area kitchen surrounded by commercial equipment (ovens, stoves, soup crock, smokers, etc.), a confined dish area with concrete sinks, and can tolerate exposure to hot and cold temperatures throughout the shift
- Communicates (written and spoken) in the English language

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**TO APPLY: SUBMIT YOUR RESUME TO ONE OF THE FOLLOWING AND INDICATE DESIRED POSITION**

**Email:** [careers@rcr.net](mailto:careers@rcr.net) in a .doc or .pdf format.

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