July 1, 2019

Dishwasher, UAS 1611 – Pool Position
Golden Eagle Dining Services

Salary Range: $14.25 - $16.00/ Hourly

Work Schedule: This is an on-call position; Monday – Friday (hours to be determined); non-exempt position. This position is not eligible for benefits.

Summary: Our Dishwashers have an important role in the smooth running of our food service area, contributing to a well-run kitchen. These individuals follow high standards of cleanliness and sanitation which are reflected in the meal service we and our residents enjoy every day.

Duties: Under the general supervision of the Food Services Operations Manager, the incumbent: cleans, per approved sanitation and safety guidelines, all dishes, glasses, utensils, pots and pans, and related food preparation/serving items and equipment; operates dish washer per approved guidelines, checks all items for cleanliness; stores cleaned dried items and equipment in proper places; maintains all cleaning/washing equipment at proper temperature and in proper operating order; loads equipment correctly; checks temperature per approved schedule and adjusts as needed; disassembles, inspects, cleans, performs maintenance on and reassembles equipment properly; cleans floor area of any spillage of water, detergent and/or food stuffs per safety and sanitation guidelines; and disposes of garbage in proper waste/refuse containers.

Requirements: The incumbent must have effective reading and communication skills. The incumbent must also have: demonstrated talent for interacting with a wide variety of people; effectively organize and coordinate multiple priorities; and ability to work well as a team member and the ability to problem solve. The incumbent must also demonstrate an interest and or ability in working in a multicultural/multiethnic environment. Fingerprinting will be taken and checked by the California Department of Justice and the FBI. The incumbent may be responsible for the fingerprinting processing fee. A completed UAS employment application is required.

Environmental/Physical/Mental Requirements: Dishwashers perform the majority of their duties in direct contact with other members of the food service team. This requires these individuals to possess the ability to be on their feet much of the time, move freely about the entire kitchen and dining facilities and lift and carry for a short distance up to 50 pounds. They must be able to stoop, kneel, push and pull for several hours per day and have full use of their entire body. They must be able to read and comprehend usage instructions for cleaning products and follow accurately. Dishwashers must be able to communicate effectively. The use of industrial dishwashing equipment and products requires excellent eye hand coordination, ability to comprehend operation of the equipment, and the ability to handle multiple priorities at the same time.

Desired Qualification: High school diploma.

Review of applications will begin July 4, 2019 and will continue until the positions are filled; however, the recruitment may close when an adequate number of qualified applications are received.

You may apply to: usahr@cslanet.calstatela.edu or mail to: Cal State LA University Auxiliary Services Inc., 5151 State University Drive, GE 310, Los Angeles, CA 90032-8534.
UAS hires only those individuals lawfully authorized to work in the United States. Americans with Disabilities (ADA) requested accommodations should be made in advance to the UAS Human Resources Department. UAS is an Affirmative Action/Equal Opportunity Employer.

Cal State LA University Auxiliary Services Inc. is an Equal Opportunity/Affirmative action employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex including sexual orientation and gender identity, national origin, disability, protected Veteran Status, or any other characteristic protected by applicable federal, state, or local law.

http://www.calstatela.edu/sites/default/files/groups/University%20Auxiliary%20Services%2C%20Inc./HRM/employment_application.pdf