

# Dish Tech

The Kootenay Co-op is looking for a Dishwashing Technician to join our Food Services team! This position is for **16** hours/week and must be available in the evenings and on weekends.

## SKILLS + QUALIFICATIONS

- Works in a highly organized and conscientious manner
- Flexibility in task assignment
- Extreme attention to detail
- Reliable and consistent
- Excellent communication skills
- Performs well under service timelines
- Ability to safely lift up to 50 lbs is required
- Food Safe Level 1 an asset

## DUTIES + RESPONSIBILITIES

- Perform duties in an efficient manner
- Follow instructions from Shift Leader, and all Food Services Management staff
- Ensure sanitary practices for dishwashing, general cleanliness, and routine maintenance of kitchen and service areas including garbage, recycling, floors, café seating area and light prep duties.
- Willingness to assist in any kitchen program in need of support.
- Ensure compliance with operational standards, co-op policies and provincial health regulations.
- Able to use a variety of commercial equipment safely.
- Maintain professional conduct, including kitchen cleanliness, proper uniforms, and appearance standards.
- Must be familiar with standard kitchen protocol surrounding scheduling breaks before and after peak service hours.

## WHY WORK AT THE KOOTENAY CO-OP?

Employees of the Co-op are truly unique. Our friendly, talented staff have created a culture of inclusiveness + teamwork, along with a passion for bringing organic, sustainable food to the Nelson area. Full time employees receive a store discount, health + dental benefits, RRSP contributions, and competitive wages. We value work-life balance, continuous improvement, and maintaining a friendly work environment where each staff member can get involved in making the Co-op a great place to shop & work.

**Rate:** \$17.85 - \$19.75 / hour

This position is **16 hours per week.**