JOB OPENING: DISHWASHER / KITCHEN SUPPORT

Organization: CitySeed, Inc
Department Head: Sanctuary Kitchen Program Director
Department: Sanctuary Kitchen
Reports to: Culinary Manager
Job Title: Dishwasher/ Kitchen Support
FLSA Status: Non-exempt

PURPOSE
We are seeking a dedicated, organized dishwasher / kitchen support staff who enjoys working as part of a team in a fast-paced culinary environment.

RESPONSIBILITIES AND ESSENTIAL DUTIES
Includes the following duties. Other duties may apply:
- Ensure the availability of clean dishes by: washing dishes, pots, pans and all cookware
- Restocking items, unloading delivery trucks, helping prepare cook stations, cleaning appliances and machines, emptying and cleaning trash receptacles, and other duties as needed
- Cleaning of machines and appliances used in the kitchen
- Unloading and storing deliveries
- Sweeping and mopping floors, especially in the event that items are broken or spilled.
- Taking out the trash and rinsing garbage cans

REQUIREMENTS
- Minimal work experience
- Problem solving and communication skills.
- Time management skills.
- Ability to stand or walk for 4-hour shifts and lift at least 20 pounds.
- Willingness to comply with all food safety procedures.
- Willingness to comply with all COVID precaution procedures.
- Well organized and good attention to detail
- Regular, predictable attendance
- Interpersonal skills, ability to work with others as part of a team, and to take instruction from the Culinary Coordinator
PHYSICAL DEMANDS
The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. While performing the duties of this job, the employee is regularly required to stand or walk for 4-hour shifts, and lift at least 20 pounds.

WORK ENVIRONMENT
You will be working in a shared kitchen with chefs, prep cooks, volunteers and food businesses. The work environment has a moderate amount of noise.

COMPENSATION
Compensation is $14.00 per hour. Expected hours of work are approximately 12 hours/week.

APPLYING
Interested candidates may email or call Carol Byer-Alcorace, Culinary Coordinator, at skcatering@cityseed.org or 203-773-3736, to arrange an in-person interview. Spanish, Arabic or Dari/Farsi interpretation for an interview can be available upon request.

ABOUT CITYSEED
CitySeed is an Equal Opportunity Employer and especially invites applications from members of underrepresented groups. For more about CitySeed and our mission visit: www.cityseed.org

Sanctuary Kitchen, a program of CitySeed, partners with immigrant and refugee chefs to build economic opportunity and authentic connections through food. Our vision is to enhance the culinary skills of refugees and immigrants in a supportive environment that honors story and diverse cultural traditions, fosters community and understanding, offers professional development, and generates economic success in the most delicious way possible. We do this through refugee and immigrant-led cooking classes, supper clubs and other culinary events. Sanctuary Kitchen Catering, our social enterprise, provides authentic, multicultural catering and food products that support employment, professional training and integration of refugees and immigrants in Greater New Haven.

To learn more about Sanctuary Kitchen visit:
www.sanctuarykitchen.org
Facebook: @sanctuarykitchen.org
Instagram: @sanctuarykitchenct
Twitter: @sanctuarykitct