



## **Part Time Dishwasher Job Description**

Osprey Wilds is a private, non-profit 501(c)(3) residential environmental learning center and conference & retreat center nestled on the shores of Grindstone Lake in east-central Minnesota. Our kitchen staff provides delicious scratch cooked meals for visiting groups as well as customized banquet menus, prepared fresh to satisfy every palate. Each meal is served cafeteria style and offers a variety of exceptional cuisine options with a focus on locally grown or organic items. We also grow produce and raise animals on our very own Trapp Farm using organic, no-till practices.

### **Responsibilities include but are not limited to:**

- Washes pots, pans, and trays by hand and/or machine
- Distribute all utensils, dishes, trays, silverware, and pots to appropriate areas after washing
- Clean all kitchen equipment, tables and counters
- Cleaning and sanitizing all kitchen equipment, stoves, grills, prep tables
- Responsible for ensuring exemplary level of cleanliness and sanitation in dining hall
- Clean glass doors, windows, sneeze guards, salad bars, counters
- Sweep and mop floors
- Follow and comply with established procedures including health and sanitation and adhere to safe work practices
- Maintain the dish pit to ensure the highest level of safety and sanitation

### **Qualified candidates will have the following:**

- Customer service and communication skills
- Passion for farm to table, scratch based meals
- Strong work ethic in a fast paced environment, and willingness to learn
- Available for flexible schedule including weekends
- Ability to stand for long periods of time, stoop, bend, lift up to 50 pounds, work in varied temperature environments of the kitchen

## Benefits

- Work in a beautiful setting: 780 acres with coniferous and mixed hardwood forest, creek, prairie, and wetland areas, as well as a lake with a beach
- Hourly wage: \$14.00 per hour
- Free Employee Assistance Program
- 25% off in our gift store and 50% Osprey Wilds programs
- Made from scratch lunch provided during working hours

To apply, please send your cover letter (including your available start and end dates), resume, and three references to: Jill Rudolph, Operations Director, Osprey Wilds Environmental Learning Center Email: [rudolph@ospreywilds.org](mailto:rudolph@ospreywilds.org) Phone: (320) 245-2648 [www.ospreywilds.org](http://www.ospreywilds.org)

You may also fill out our online application [HERE](#) and send a copy to [rudolph@ospreywilds.org](mailto:rudolph@ospreywilds.org).