Trio Dishwasher/Prep Cook – Trio

Trio is Oskaloosa's premier venue for sports, food, and films. Opening in fall 2024, Trio offers a welcoming atmosphere for guests of all ages to play tennis, pickleball, and simulated golf. We also have a three-screen movie theater where our guests can catch all of the latest cinematic attractions while enjoying up-scale seating and concessions. Trio offers a casual dining experience within the restaurant and bar as well as outdoor seating and an indoor lounge area.

We are excited for our guests to experience our top-of-the-line service throughout the venue. We will offer delicious lunch and dinner menus, local craft ales and lagers, and hand-crafted cocktails. Guests can book play time in our sports areas by the hour and we'll offer leagues for the real enthusiast! Our theater concessions are the best around to go with the latest blockbusters.

The Trio Dishwasher/Prep Cook role is responsible for maintaining a clean kitchen, and properly washing and sorting soiled dishes. The individual assigned to this role will ensure that all items are washed and sanitized and placed back into their proper place for future use, will also help the Chef and Sous Chef deep clean the kitchen and coolers and take out the garbage, and will assist with other kitchen preparation.

Dishwasher/Prep Cook Key Skills

- Working within a team
- Excellent time management
- Passion for providing gold-standard hospitality to guests
- Integrity to make the right decisions for the organization, staff, and guests
- The highest standards for food and beverage hygiene, sanitation, and safety
- Excellence in leadership always setting an example with your actions

Dishwasher/Prep Cook Responsibilities

- Maintain standards for deep-cleaning
- Ensure that there is always enough flatware, dishware, glassware, etc. for service
- Ensure compliance with all applicable health codes and regulations
- Ability to stay calm in high-stress situations
- Team player with excellent communication skills
- Communicate with kitchen staff, wait staff, etc.
- Load, run, and unload the dishwasher with utensils, glassware, cookware, plates, and trays in a fast and efficient manner
- Ensure all dishes are clean and sanitized before they are put away or used
- Deep cleaning of the kitchen and coolers
- Take out the garbage
- Kitchen preparation

- Ability to follow recipes
- Perform other job-related duties as assigned

Must Have

- Minimum age 16
- Positive attitude and excellent communication skills
- People skills
- Excellent time management
- Ability to multitask
- Bilingual English/Spanish: a plus
- Iowa Food Handler Certification

Physical Requirements

- Bending, carrying, climbing, lifting, pushing-pulling, reaching, sitting, standing, walking
- The ability to lift up to 50 pounds regularly
- The ability to sit, stand, or walk for long periods of time

Working Conditions

- May include extremes of temperature and humidity
- Hazards include stairs, heat from kitchen equipment, sharp objects, slippery floors

Compensation

- \$15.00 \$17.00 per hour
- 401(k) Beginning 1/1/25

Reports To

Chef/Kitchen Manager Manager of TRIO

Terms of Employment

At Will